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Washington State
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THANK YOU FOR PURCHASING OUR 1992 "FAMILY AFFAIR" COOKBOOK.

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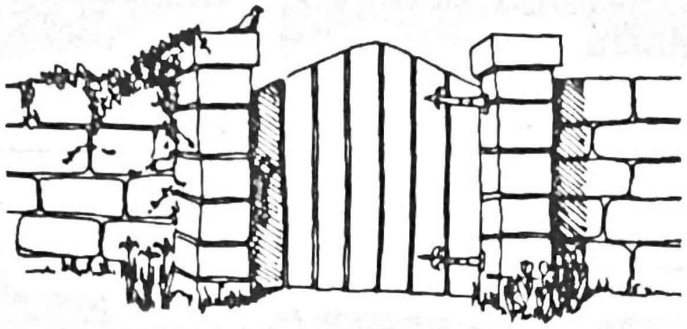
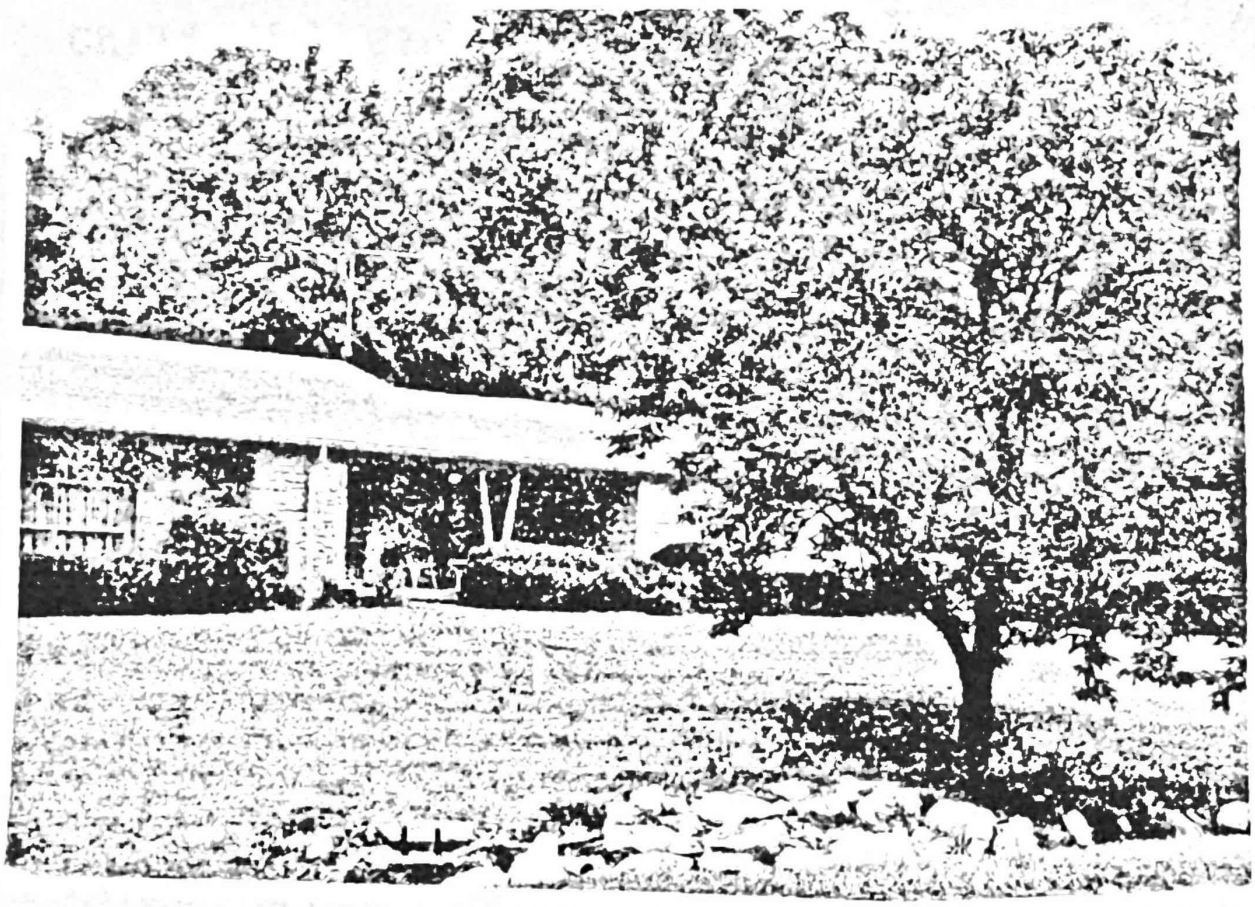
THE  TO

FAMILY AFFAIR



Besides their beauty, trees have many unseen benefits. Plant, tend and protect them

FAMILY AFFAIR - COOKBOOK

June 1, 1992

Grandma & Grandpa - Headquarters House
Washington State
Federation of
Garden Clubs, Seattle

Mom & Dad - Capitol District Garden Clubs
Pagoda, Point Defiance Park

Children - Clubs of Capitol District
Washington State Federation
of Garden Clubs

This book is dedicated to the "Family Affair" of the home. In our home today, as always, life is centered around the affairs of the family and the kitchen. It is with this thought in mind that we, Capitol District of Garden Clubs, have compiled these recipes. Some are treasured old family recipes. Some are brand new, but every recipe reflects the love of good cooking that is so necessary in our "Family Affair" of today.

I want to express my appreciation to Weyerhaeuser Company Print Shop for their generous cooperation in printing and help in this project making it possible to publish this book.

I also want to thank all those members who gave so generously of their time and energy in collecting and submitting recipes. Without their help this book would not have been possible.

Eileen Y. Gilk
Your Chairperson

OUR FAVORITE RECIPES

These recipes have been prepared for this book by the members of Capitol District, Washington State Federation of Garden Clubs.

All of these recipes were contributed by members of Capitol District, who have prepared them and served them at Potlucks, Socials, Meetings and for their families.

We hope you will enjoy making, eating, and serving them to your friends.

We dedicate this book to all the members of the Capitol District Garden Clubs who took time to send in their recipes for this book.

We also dedicate this book to ALL HUSBANDS!!!

* *

The purchase of this book will give all owners the right to increase their recipes which will be available for sale at our 1993 and 1994 Conventions and/or District Meetings.

You will be eligible for a 50¢ discount using the coupons in the front pocket of the book you have purchased in 1992.

Headquarters House,
Washington State Federation of Garden Clubs

MRS. J. EDMUND (Berta) DEMING

PAST DIRECTORS OF CAPITOL DISTRICT

1939	1943	Mrs. Killian Weiler
1943	1945	Mrs. Stephen F. Ward
1945	1947	Mrs. Killian Weiler
1947	1949	Mrs. R.C. Markilli
1949	1950	Mrs. Howard Wilsie
1950	1953	Mrs. Henry Nordlund
1953	1955	Mrs. A. Victor Johnson
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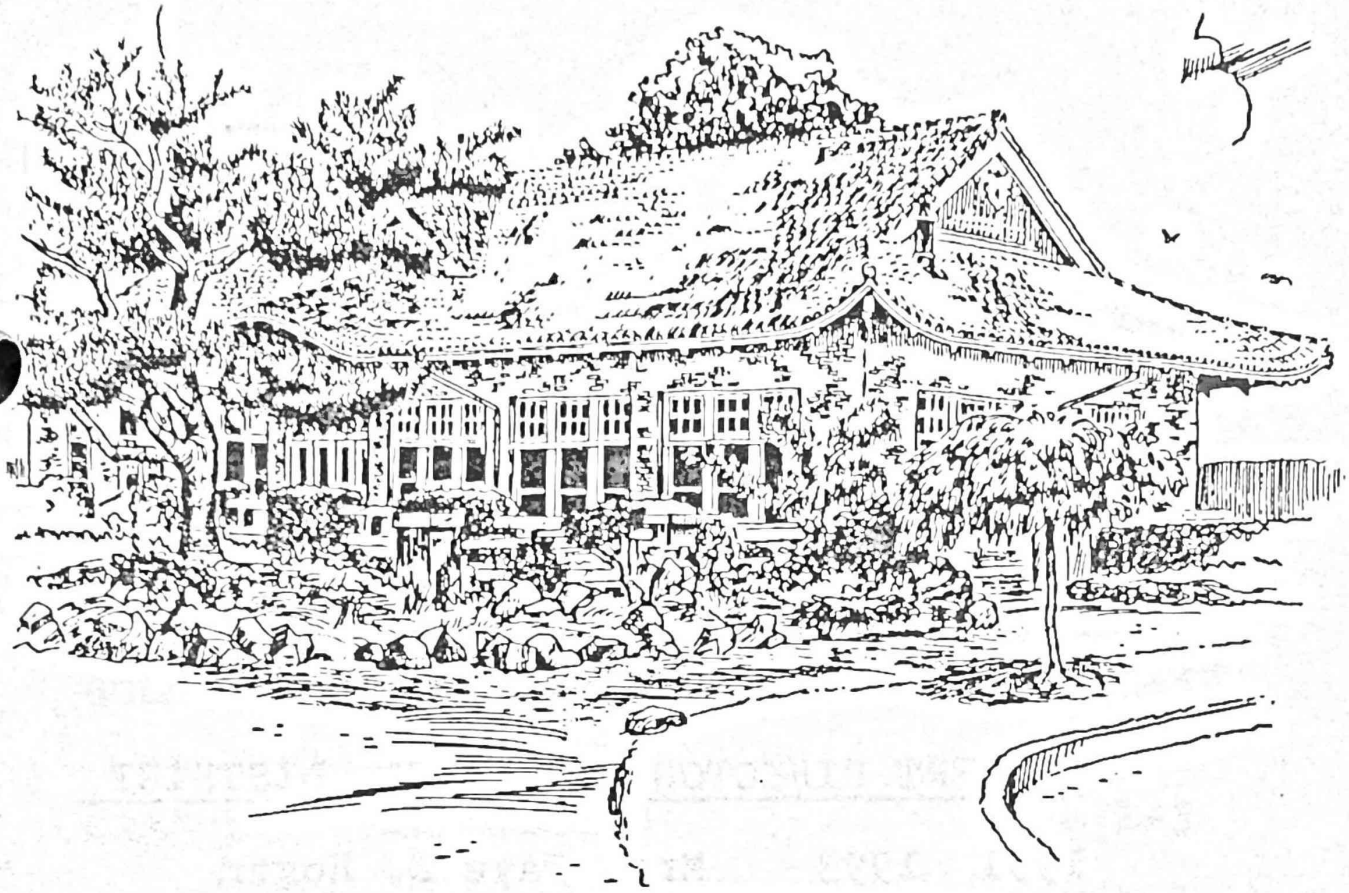
1983	1985	Mrs. John Lutz
1985	1987	Mrs. Raymond Fouch
1987	1989	Mrs. Dean Owen
1989	1991	Mrs. Weldon Heblich

* Died before completing term



POINT DEFIANCE PARK PAGODA

Thompson

Above is a picture of the Pagoda at Point Defiance Park which was built in 1916 as a street car terminus and later used as a transit bus waiting area. It was given new life in 1963 by the Capitol District of Washington State Federation of Garden Clubs. Refurbished then as a garden center, the first in the state at that time, the building has been used for flower shows, floral arranging demonstrations and a variety of social gatherings. The necessary $9,000 for remodeling the building was realized from the sale of garden club cookbooks and other projects conducted by garden clubs in the district. The Pagoda also serves as a focal point for an adjacent Japanese garden which has been developed under the direction of the Park District and financed by Capitol District. These two entities have cooperated through the years with mutual benefit to both. In return for many thousands of hours of volunteering and monetary contributions, Capitol District has use of the building without charge. A very close - almost familial relationship exists between members of the Capitol District and the officers and employees of the Park District.

There are currently 35 garden clubs, arrangers' guilds and a Judges' Council in the Capitol District.

Faye L. Hogan, Director, Capitol District

MRS. FAYE HOGAN
Capitol District

CURRENT DIRECTOR OF CAPITOL DISTRICT

1991 1993 Mrs. Faye L. Hogan

****

Washington State Federation of Garden Clubs was organized in 1933. About five years later the first Districts were formed.

In the Capitol District area both Pierce County League and the District were in operation. Soon the league was disbanded and Capitol District became a large District. It is still one of the largest Districts in the State Federation.

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Appetizers, Dips, Sauces & Beverages

BUTTERY MUSHROOMS

8 oz. cream cheese
¼ cup butter
1 cup flour
2 tbsp. butter
1/8 tsp. garlic powder
salt & pepper
1 egg, beaten
12 lg., whole mushrooms, washed & dried

Thoroughly blend together cream cheese & butter. Add flour & dash of salt. Mix well to form dough; chill 1 hr. Saute mushrooms in 2 tbsp. butter for 1½ mins., cooking cap side down. Turn & cook equal time. Season with dash of salt & pepper, sprinkle with garlic powder Cool. Roll out dough to 9" by 12". Cut into 3" squares. Place mushroom on each & enclose by pinching dough & rolling gently to form a ball. Place on lightly greased baking sheet & brush with egg. Bake at 425° for 20 mins. or golden brown; serve hot. Makes 12.

SPINACH BALLS

2 10oz. pkg. frozen chopped spinach, thawed & drained very well.
2 cup Pepperidge Farm Stuffing
1 lg. onion chopped
4 eggs, beaten
3/4 cup melted butter or margarine
½ cup Parmesan cheese, grated
1 tsp. garlic powder
¼ tsp. thyme
3/4 tsp. pepper
1 tsp. Accent,

Mix, shape into 1½ " balls & freeze.
Bake 350°, 20 mins.
Yield: 24 - 30 balls

Bobbie Rieck

DILL DIP

1 cup Sour Cream
1 cup Mayonnaise
1 tsp. green onion
1 tsp. Beau Monde
1 tsp. dill weed
1 tsp. parsley flakes

Mix together & let stand 8 hrs.

Mary Lutz

PEPPERY CHEESE SPREAD

12 oz. soft cream cheese
1¼ tsp. pepper
½ tsp. paprika
¼ tsp. Worcestershire sauce
¼ tsp. hot pepper sauce
¼ tsp. salt, or to taste
Pinch of chili powder

Combine all ingredients & beat with a hand mixer. Pack into covered crock & refrigerate. Use as a spread for crackers, bagel chips or on sandwiches. Will keep, refrigerated, up to a week.

Eileen Gilk

SAVORY CHEESE SPREAD

1 cup ricotta cheese
1 3oz. pkg. cream cheese
1 tbsp. green pepper chopped
1 tbsp. cucumber minced
2 tbsp. green onion minced
1½ tsp. dried parsley
1 tsp. paprika
¼ tsp. grated lemon peel.
salt & pepper

Combine cheeses & blend until smooth. Blend in all other ingredients. Serve with vegetables or crackers. Yield: 1¼ cups

SALMON SPREAD

1 envelope unflavored gelatin
¼ cup chicken broth
2 6oz. cans pink salmon, drained
1/3 cup mayonnaise
¼ cup minced onion
1 1.2oz. pkg. ranch-style dressing mix with bacon
3 tbsp. sherry
3 tbsp. minced parsley
1 tbsp. Dijon-style mustard
2 cloves garlic, minced
1 tsp. Worcestershire sauce
1 tsp. lemon juice
salt & pepper to taste
crackers to serve

In small saucepan, soften gelatin in chicken broth. Place pan over low heat & stir until gelatin dissolves. In large bowl, combine gelatin mixture with remaining ingredients, blending well. Pour mixture into a well-greased 3 cup gelatin mold. Cover & refrigerate until firm. Serve with crackers. Yield: 3 cups.

Eileen Gilk

SHRIMP MOLD SPREAD

1 can Tomato Soup (dilute ½ can water)
1½ tbsp. Knox Gel. (1 env. not stiff enough)
2 cans shrimp, washed & broken
3/4 cup onion, finely chopped
3/4 cup celery, finely chopped
3 sm. pkgs. cream cheese or 1 8oz. pkg.
1 cup mayonnaise

continued

Shrimp Mold Spread, continued

Soak gel in ¼ cup cold water. Heat soup to boiling & dissolve cream cheese in it. Add gel & cool. When it begins to thicken, add other ingredients & mold.

Mary Lutz

ZESTY MUSTARD

3/4 cup white wine vinegar
1/3 cup dry mustard
1/3 cup sugar
2 tbsp. flour
½ tsp. salt
3/4 cup half & half
1 egg, beaten

Combine vinegar & mustard in top of a non-aluminum double boiler (do not stir). Cover & let stand at room temp. at least 8 hrs. Combine sugar, flour, & salt; gradually add to mustard mixture, stirring well. Blend in half & half. Bring water to a boil; reduce heat & cook, stirring constantly, until slightly thickened. Gradually stir about ¼ of hot mustard mixture into egg; quickly add to remaining hot mustard mixture, stirring constantly Continue to cook over simmering water, until smooth & thickened. Remove from heat; cool & spoon into half-pint jars or airtight containers. Store in refrig. Stir well before serving.
Yield: 2 half pints.

Eileen Gilk

CARMEL SAUCE

1 cup Brown sugar, packed
1 cup half & half
1 cube butter

Cook on medium burner, stirring constantly. Can add rum after sauce has thickened & cooled. Serve over apple cake or pie.

Bernice Peterson

RUM - RAISIN CINNAMON SAUCE

½ cup sugar
½ cup brown sugar
2 tbsp. cornstarch
½ tsp. nutmeg
1 tsp. cinnamon
1½ cup Water
½ cup Raisins
3 tbsp. Rum
1 tbsp. Lemon juice
1 tsp. vanilla
1 tbsp. butter

Mix well first 5 dry ingredients. Add water & raisins to dry ingred. & boil until thickened. Stir in rum, lemon juice, vanilla & butter. Serve over cake or apple pie.

Bernice Peterson

MUSTARD SAUCE
(VERY GOOD WITH HAM)

Mix well, ½ cup (scant) sugar, 4 tbsp. dry mustard, 1 tsp. salt & 1 tsp. cornstarch. Add 2 beaten eggs, ½ cup milk, ½ cup vinegar & 1 lump butter.
Cook in double boiler - not over 15 mins. & not too thick.

Beverages

AFTERNOON DELIGHT

1 qt. eggnog
2 tsp. instant coffee, disolved
½ cup chocolate syrup

2 hours to chill, garnish with cinnamon & nutmeg. Serve on holiday. Makes "12 for the road"

CAFE AU LAIT MIX

1 6oz. jar instant non-dairy creamer, (1½ cups)
¼ cup brown sugar, packed
¼ cup instant coffee crystals
Dash salt

In a bowl combine non-dairy creamer, brown sugar, coffee crystals, & salt. Can store in airtight containers. Yield: 2 cups mix.

For one serving, combine ¼ cup of the Cafe au Lait Mix with 2/3 cup boiling water in a cup or mug.

CHAMPAGNE PUNCH

1 cup orange juice
1 cup lemon juice
1½ cups sugar
2 (25.4 oz.) bottles dry white wine chilled
2 (25.4 oz.) bottles champagne, chilled
Fruity Ice Ring (recipe follows)

Combine juice & sugar in a saucepan. Bring to a boil; reduce heat & simmer stirring constantly, until sugar dissolves. Remove from heat; cover & chill.

continued

To serve, pour juice mixture into a large punch bowl. Stir in wine & champagne. Add Fruity Ice Ring.
Yield: 3½ qts.

FRUITY ICE RING

2 cups crushed ice
1 med. Red Delicious apple, cored & sliced lengthwise into 12 wedges.
Lemon juice
2 med. lemon, sliced lengthwise into 8 wedges.
1 med. orange & lime each sliced lengthwise into 8 wedges.
1½ cups orange juice

Arrange crushed ice evenly in bottom of a 6½ cup ring mold. Brush apple wedges with lemon juice; remove & discard seeds from remaining lemon, lime, & orange wedges. Arrange fruit attractively over ice, positioning wedges to stand on end. Carefully pour oprange juice around fruit; freeze at least 8 hrs. Place mold in warm water for 5 seconds to loosen; unmold. Place ice ring, fruit side up, in a filled punch bowl.

FRUITY ROOTY

1 cup Crushed Ice
1 banana
½ cup wheat germ
10 oz. frozen strawberries
1 or 2 tbsp. honey
1 cup non-fat milk.

Mix & pour into glass.

FEEL BETTER BREAKFAST DRINK

3/4 cup skim or whole milk
¼ cup orange juice
1 ripe banana, cut in pieces
Vanilla extract to taste
Dash cinnamon or nutmeg

Pour milk & orange juice into blender. Add banana, vanilla & spice. Cover & blend until smooth.
TO MAKE with rotary egg beater. Mash banana in a bowl, add orange juice & beat; gradually add the milk, beating after each addition. Add vanilla & spice.
VARIATIONS:
1. Add an egg or an egg white.
2. Use yogurt or buttermilk instead of regular milk.
3. Add 2 or more tbsp. non-fat dry milk.
4. Add ¼ cup of cottage cheese.
5. Add a tsp. or more of bran or wheat germ.

Recipe from Alaska, 1941.

Romayne Snow

GLUGG

½ gal Port
½ gal Claret
1 qt Brandy or Whiskey
2 doz Cardamon Seeds, peeled
2 tbsp whole cloves
4 sticks whole cinnamon
1 lb raisins
½ cup blanched almonds
1½ cups sugar
Pour claret over spices & let set over night. Next day add Port & Brandy, let stand on top of stove(DO NOT BOIL) for 6 hrs.

Mary Lutz

MANDERIN BREW

3½ qt. water
6 tea bags, black
½ cup lemon slice
½ cup orange slice

Tie in bag - cinnamon, whole cloves, orange slices & lemon. Brew 30 minutes, remove bag & serve hot.

ORANGE JULIUS

6 ice cubes
½ cup milk
½ cup water
1 tsp. vanilla
1/3 cup orange juice concentrate
¼ cup sugar

Blend in blender 30 seconds.

Mary Lutz

RUSSIAN TEA MIX

1 9oz. jar orange flavored breakfast drink powder (1¼ cups)
3/4 cup iced tea mix with lemon & sugar
1 tsp. ground cinnamon
½ tsp. ground allspice
¼ tsp. ground cloves

Combine all ingredients; mix well. Store in airtight container.
Yield: 2 cups mix.
For one serving, combine 2 tbsp of the Russian Tea Mix with 1 cup boiling water in a cup or mug.

Citrus Kir Cooler

¼ cup cassis
1¼ cups dry white wine
1 tbsp lemon juice
1 tbsp lime juice
1 tbsp sugar

Blend cassis, wine, lemon & lime juices & sugar. Chill well or serve over ice cubes. Makes 2 servings.

Strawberry Muscat Cooler

2 cups Muscat Alexandria or other sweet white wine
2 cups strawberries
2 tbsp sugar
1 tbsp lime juice
1 cup ice cubes

Combine wine & strawberries in blender & puree. Strain. Add sugar & lime juice to wine mixture & return to blender. Add ice cubes & blend until thick & frothy Makes 6 to 8 servings.

Orange Melon Cooler

2 cups white Gamay Beaujolais
1 cup orange melon puree
2 tbsp sugar
Juice of ½ lime

Combine wine, melon puree, sugar & lime juice & blend well. Chill thoroughly, or serve over ice cubes.
Makes 3 servings.

Kiwi Cooler

2 cups Chablis
3 very ripe kiwis, peeled and sieved
2 tbsp sugar
1 tsp lime juice

Combine wine, kiwi puree, sugar, & lime juice. Chill well or serve over ice cubes. Makes 3 drinks.

Roma Special Cooler

½ mango
3 oz. Asti spumante
3/4 oz. simple syrup
3 or 4 ice cubes

Combine peeled mango, wine, syrup & ice in blender. Process until mango is pureed. Pour into tulip glass. Makes 1 serving.

Orange Cooler

1 cup orange juice
1 cup Chenin Blanc
1 tbsp. sugar
Ginger ale

Combine orange juice, wine & sugar & blend well. Fill 4 tall glasses with ice cubes & divide orange mixture among them. Fill glasses to top with ginger ale. Makes 4 servings

BASSIT COFFEE ICE CREAM

20 cardomon seeds, with coffee ground
8 cups coffee, brewed
1 tbsp. ice cream per cup
1 tbsp. shredded chocolate per cup
1 cinnamon stick per cup

HOT GINGER APPLE PIE

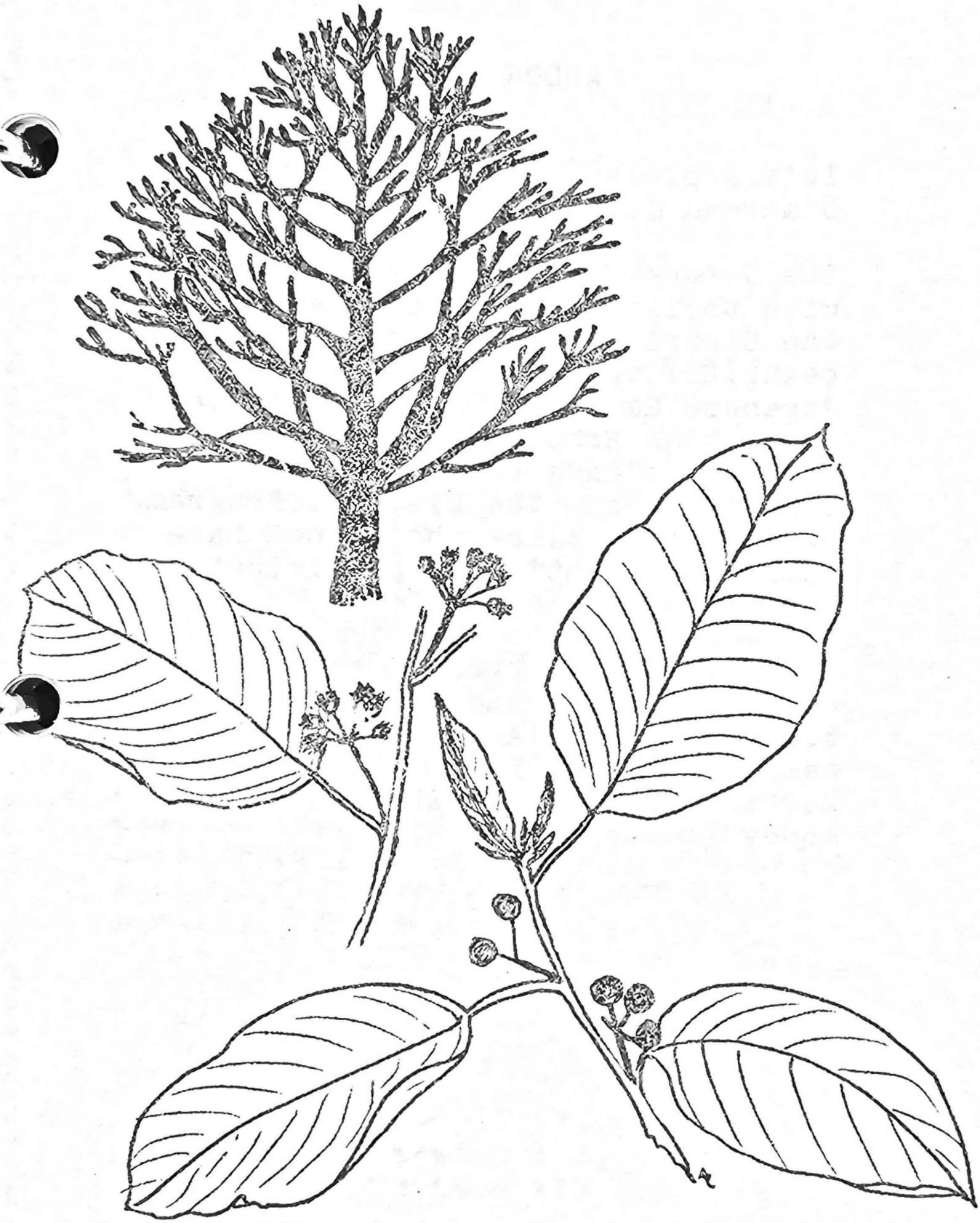
1 tsp ginger in a pan
4 cups Apple juice
1 stick cinnamon, nutmeg, dry ginger, allspice, & cloves, bring to a boil

Pour into mugs. Top with spray whip cream, candied ginger or walnuts, chopped.

HUSKY MIXER

32 oz. pineapple juice
32 oz. Lemon Lime soda, (2 liter)
1 10oz. can Coconut cream
Sherbet - green, orange or rainbow

Mix together and serve.



Rhamnus purshiana

ARBOR DAY

It's a pleasure to be Arbor Day Chairman for Capitol District.

The Garden Clubs are very generous with their donations and each year the District provides one or more beautiful trees or shrubs to the Japanese Garden at Point Defiance Park at an Arbor Day program. Many clubs have their own Arbor Day programs - the District Program allows those clubs who do not have their own planting to participate in this worthwhile effort.

I enjoy walking through the Japanese Garden and watching each addition grow. As I tell the membership this is one way to enjoy Horticulture beauty and watch your money growing.

Sallie Heblich

Biscuits & Bread

AMAZING MOIST RHUBARB MUFFINS

1¼ cup brown sugar
½ cup salad oil
1 egg
2 tsp. vanilla
1 cup buttermilk
½ tsp. salt
1½ cup chopped uncooked rhubarb
½ cup nuts
2½ cup flour
1 tsp. baking powder
1 tsp. baking soda

Topping:
1/3 cup sugar
1½ tsp. cinnamon
1 tbsp. melted butter

In a bowl, mix the brown sugar, oil, egg & vanilla. Add buttermilk, rhubarb & nuts stirring completely. In a separate bowl mix remaining dry ingredients; flour, baking powder baking soda & salt. Add to moist mixture & stir just until moistened. Spoon into muffin cups, 2/3 full. Combine topping ingredients & stir until crumbly. Sprinkle over muffins & press in. Bake at 400° for 20 minutes. Makes 2 doz.

Carole Pitzler

BAKED DOUGHNUT NUGGETS

1½ cups flour
2 tsp. baking powder
1 tsp. ground nutmeg
½ tsp. salt
½ cup butter, at room temp. (1 stick)
1/3 cup sugar
1 lg. egg
1/3 cup milk

Topping:
2 tbsp confectioners' sugar
¼ tsp cinnamon

Place oven rack in center of oven.
Preheat oven to 350°.

continued

Baked Doughnut Nuggets continued

Make the batter; Put flour, baking powder nutmeg & salt in med. size bowl. Stir together with fingers. Put butter & sugar in mixer bowl & beat with mixer on med.-high speed until light & fluffy.

Break egg & add to bowl. Beat until blended. Add half the flour mixture. Mix until smooth. Add half the milk; mix again until smooth. Add remaining flour mixture & mix until blended. Then add remaining milk & mix again until smooth.

Spray 2 or 3 miniature muffin tins (30 cups) with non-stick spray. Using spoon, fill each cup 2/3 full of batter. Bake 20 mins. Let nuggets cool 5 mins., remove from tins. Combine topping ingredients, stir together and sprinkle nuggets with cinnamon sugar. Makes 30.

Eileen Gilk

BANANA CRANBERRY NUT BREAD

- ½ cup butter or marg.
- 3/4 cup sugar
- 2 eggs
- 1½ cup mashed banana (about 3 large)
- ½ tsp grated orange rind
- ½ tsp salt
- 4 tsp. baking powder
- 1 2/3 cup flour
- ½ cup cranberries, coarsely chopped
- 1/3 cup walnuts, chopped

Preheat oven to 375°. Grease 3 sm. loaf pans (6 x 3 x 1 3/4). Beat together butter & sugar until light. Add eggs, bananas & orange rind. Combine salt,

continued

Banana Cranberry Nut Bread, continued

baking powder & flour; add to butter mixture. Mix well & stir in cranberries & walnuts. Divide evenly into loaf pans. Bake for 45 - 55 mins. or until an inserted toothpick comes out clean. Remove from pans & cool on wire rack.

Eileen Gilk

CALAMONDIN BREAD

This recipe is from Cookbook of Rare Fruit & Vegetable Council of Broward Couty, 1982.

1½ cups calamondin puree
3 cups sugar
6 eggs
1 cup milk
6 tbsp. butter
2 tsp. salt
5 cups flour
7 tsp. baking powder
1 cup chopped nuts (optional)

Cut ripe calamondins in ½, remove seeds, chop fruit in blender or food processor. In large bowl, mix calamondin puree, sugar, eggs, butter. Add sifted dry ingredients & mix lightly, as with muffins. Add nuts. Bake in six tiny loaf pans, or 3 lg. ones, greased, at 350° for about 40 mins. Test with toothpick for done-ness. Slice thin, make little "sandwiches" by spreading cream cheese between each two slices.

Connie Twardowski

PEPPERY HUSH PUPPIES

2 cups yellow cornmeal
1 1/3 tsp sugar
2 tsp baking powder
1 tsp creole seasoning
2/3 cup water
1 egg, beaten
1 med. green pepper, finely chopped
2 jalapeno peppers, seeded & chopped
½ cup & 3 tbsp flour
1 tsp salt
½ tsp soda
½ cup buttermilk
½ cup melted margarine
1 cup onion, grated

Combine dry ingredients, add buttermilk, water, margarine & egg. Mix well. Stir in onion & peppers. Carefully drop batter by tsp in hot oil, 375°. Fry 3 to 5 mins., turning once until hush puppies are golden brown. Drain well on paper towels. Yield: about 2½ doz.

Mary Lutz

PINEAPPLE-DATE BREAD

3 cup flour
3/4 tsp salt
1 egg
1 9oz. can pineapple, undrained
1 cup dates, pitted & chopped
4 tsp baking powder
3/4 cup sugar
½ cup milk
1/3 cup melted shortening

Sift flour, measure; add baking powder, salt & sugar; sift again. Break egg into bowl, beat slightly with fork; add milk, pineapple, dates & melted shortening stir until combined. Add flour mixture, stir just enough to moisten dry ingredient Do not beat. Pour into well-greased loaf pan (9½ x 5½ x 3). Bake 350° oven 1 hour. Cool, remove from pan, cool on cake rack. For easier slicing, wrap in wax paper & keep overnight. Improves flavor also.

Mary Lutz

SOFT GINGERBREAD

2 3/4 cups flour
1 cup sour milk or buttermilk
1 cup brown or white sugar
1 cup molasses or 3/4 mol. & 1/4 honey
1/2 cup butter
2 eggs
1 heap. tsp soda
1 tsp ginger
1/2 tsp allspice

Sub. for buttermilk:
1 cup sweet milk
2 tsp baking powder
1/2 tsp soda

Stir top ingredients together and bake 20 minutes.

1992 - 50 yr. old recipe

Mary Lutz

WAFFLES

1 3/4 cups sifted flour
1 level tsp soda
1 level tsp baking powder
1/8 tsp salt

Sift together. Beat 2 eggs separately. Add yolks, 2 cups buttermilk & 7 tbsp melted shortening to dry ingredients. Fold in beaten whites with less than 30 strokes.

Mary Kohl

HUCKLEBERRY MUFFINS

Sift together:
3 cups flour 1 tsp. soda
1 cup sugar 1 tsp. baking powder
1 tsp. salt

Break into this 2 eggs, add 1½ cups sour milk or buttermilk & beat. Then add 2/3 cup shortening & 1 pt. cleaned huckleberries or blueberries.

1992- 75 to 80 yr. old recipe.

Mary Lutz

HUSH PUPPIES

2 cups white cornmeal 1 egg, beaten
1 tbsp flour 3 tbsp. finely chopped onion
1/3 tsp baking soda 1 cup buttermilk
1 tsp. salt

Mix dry ingredients, add beaten egg, onion & buttermilk. Mix well & drop by tbsp. into deep hot fat, 360° to 375°. When they float, they are cooked. Remove from kettle & drain. Serve hot.
Makes 20 to 25.

Mary Lutz

KRISTIANA KRINGLE

Mix 1 cup sifted flour with ½ cup butter & 2 tbsp water. Cut & mix as for pie crust. Divide dough into halves & press with heel of hand on ungreased cookie sheet into 2 or 3" strips.

Boil 1 cup water & ½ cup butter. Take off stove & immediately blend in 1 cup sifted flour. Stir until smooth. Add 3 eggs, 1 at a time, stirring well after

continued

each one. Add ¼ tsp salt & ½ tsp. almond flavoring. Spread on top of 1st mixture. Bake 45 mins. at 375° until very well browned. Cool completely then frost with as much frosting as desired, using 1 tbsp butter to 1 cup powdered sugar & ½ tsp almond & enough cream to desired consistency. Must use real butter. Doesn't keep well so use day baked.

IRISH SODA BREAD

3 cups sifted flour
1 tsp salt
2 tsp baking powder
½ tsp baking soda
½ cup sugar plus 1 tbsp.
1 scant cup of milk
1 cup raisins
2 tbsp caraway seeds
2 tbsp butter

Sift all fry ingredients, rub in butter, add caraway seeds & raisins. Mix well. Add milk slowly. Knead well & shape into ball, & put into greased round pan. Cut cross on top. Bake about 1 hr. at 350°. When taken from oven rub well with butter. Can be served warm or cold.

(A St. Patrick's Day Tradition)

Johanna Kane

LADY BIRD JOHNSON'S SPOON BREAD

3 cups milk
3 eggs
1 cup cornmeal
butter (the size of walnut)
3 tsp baking powder
1 tsp salt

Stir cornmeal into 2 cups of milk

continued

Lady Bird Johnson's spoon bread,

continued

and let mixture come to a boil, making a mush. Remove from heat & add balance of milk & well-beaten eggs. Stir in salt, baking powder & melted butter. Bake in 2 qt. greased casserole for 30 mins. at 350°. Serves 8.

Jackie Cole

MANGO BREAD

Can use frozen mango that has been thawed.

2 eggs
1¼ cup sugar
½ cup vegetable oil
¼ cup honey
2 cups mango, mashed
2 cups flour
2 tsp cinnamon
2 tsp baking soda
½ tsp salt
½ tsp vanilla
½ cup walnuts, chopped
½ cup raisins

Beat eggs until fluffy; beat in sugar & oil. Add honey gradually; add mashed mangoes, & blend. Combine dry ingredients; add gradually to mixture. Stir in vanilla, walnuts, raisins. Pour into a greased, floured bread pan; let stand 20 mins. Bake at 350° for 50-60 mins.

Connie Twardowski

DOG BONES

2¼ cups whole wheat flour
½ cup nonfat dry milk
1 egg
½ cup vegetable oil
1 beef bouillon cube dissolved in ½ cup hot water
1 tbsp. brown sugar

Preheat oven to 300°. Combine all ingredients, stirring until well blended. Knead dough 2 mins. On a floured surface, use a floured rolling pin to roll out dough to ¼" thick. Use a 2½" long bone-shaped cookie cutter to cut out bones. Bake 30 mins. on an ungreased baking sheet. Remove from pan & cool on wire rack. Yield: 4 doz. bones.

HEALTH BREAD

Scant cup prunes
2 cups flour
2 cups bran
2 cups sour milk or buttermilk
1 tsp. each soda & salt

Put in greased loaf pan. Bake in moderate oven, 325°.

Specialty of the Old Hick's Cafeteria in Seattle. Given to Grandmother in 1917.

Mary Lutz

CRACKER HUSH PUPPIES

1¼ cup commercial Hush Puppy Mix
1 8oz. can whole tomatoes, drained & chopped
1 sm. onion chopped
¼ cup chopped green pepper
1 egg, beaten
1/3 cup beer
¼ tsp. salt
¼ tsp crushed red pepper
1/8 tsp. garlic powder
Pinch of baking powder
Veg. Oil

Combine all ingredients, stir well. Drop batter by tbsp. into deep hot oil (375°). Fry only a few at a time turning once. Cook until golden brown, 3 to 5 mins. Drain on paper towels. Serve HOT.
Yield: about 1½ doz.

Mary Lutz

DATE BREAD

1 cup dates
1 cup sugar
¼ cup melted butter or margarine
3/4 cup boiling water
½ cup nuts
1 egg
1 tsp. soda
1 3/4 cup flour
½ tsp. salt
1 tsp. flavoring, rum or brandy

Pour water on butter. Add dates & sugar. Beat in egg. Sift in soda, flour & salt. Add nuts & flavoring. Put in greased & floured loaf pan. Let stand 20 mins. before baking. Bake at 350° for 50 mins.

Dorthy Pace

DATE-NUT BREAD

Take 2 cups finely chopped dates & put into bowl. Pour 2 cups boiling water & 2 tsp. soda over them, let set until cool.
Cream together 2 cups sugar, 2 eggs, & 2 heaping tbsp. of shortening, margarine or butter. Sift 4 cups flour with 2 tsp. salt. Combine the two mixtures. Also add 2 cups nuts in large pieces. Bake at 325° for 1 hr.
Makes 2 loaves.

Mary Lutz

DOG BISCUITS DELUXE

2 cups flour
¼ cup corn meal
½ cup soy flour
1 tsp. bone meal
½ cup molasses
2 eggs mixed with ¼ cup milk
1 tsp. sea salt
¼ cup sunflower seeds, shelled
2 tbsp. oil, or fat

Mix dry ingredients & seeds together. Add oil, molasses & all but 1 tbsp. of egg/milk mixture. Add more milk if needed to make a firm dough. Knead a few mins., then let dough rest 30 mins. or more. Roll out to ½" thick, cut into shapes & brush with egg/milk mixture. Bake on cookie sheets at 350° for 30 mins., until lightly toasted. Turn off heat & leave biscuits in the oven for an hour or more.

Eileen Gilk

HOT CAKES

1 cup flour
1 tsp sugar
¼ tsp salt
2 eggs
2 cups buttermilk
2 tsp soda

Sift flour, sugar, and salt. Add 2 egg yolks beaten, 2 cups buttermilk combined with the soda. When thoroughly mixed, add egg whites, stiffly beaten in less than 30 strokes Fry in shortening.

Mary Kohl

Yeast Breads

BLACK RUSSIAN BREAD

4 cups unsifted rye flour
3 cups unsifted all-purpose flour
1 tsp sugar
2 tsp salt
2 cups whole bran cereal
2 tbsp caraway seeds, crushed
2 tsp instant coffee powder
2 tsp onion powder
½ tsp fennel seeds, crushed
2 pkg dry yeast
2½ cups water
¼ cup vinegar
¼ cup dark molasses
1 oz unsweetened chocolate
¼ cup butter or margarine
1 tsp cornstarch
½ cup cold water

Combine rye & flour. In lg. bowl thoroughly mix 2 cups flour mixture, sugar, salt, cereal, caraway seeds, coffee & onion powders, fennel seeds & yeast. Combine 2½ cups water, vinegar, molasses, chocolate & butter in saucepan. Heat over low heat

continued

until liquids are very warm 120° to 130°. Butter & chocolate do not need to melt. Gradually add to dry ingredients and beat 2 mins. at med. speed. Add ½ cup flour mixture. Beat on high speed 2 mins. Stir in enough additional flour mixture to make a soft dough. Turn out onto lightly floured board. Cover & let rest 15 mins. Knead until smooth & elastic, about 10 to 15 mins. Dough may be sticky. Place in greased bowl, turning to grease top. Cover & let rise in warm place free from drafts until doubled in bulk, about 1 hour. Punch dough down & turn out onto lightly floured board. Divide in half. Shape each half into a 5" diameter ball. Place each ball in center of greased 8" round cake pan. Cover & let rise in warm place, free from drafts until doubled in bulk, about 1 hour. Bake at 350°, 45 to 50 mins. Meanwhile, combine cornstarch & cold water & brush mixture over top of loaves. Return bread to oven & bake 2 to 3 mins. longer until glaze is set. Remove from pans & cool on wire racks.
Makes 2 round loaves.

Eileen Gilk

CANDIED FRUIT BREAD

½ cup lukewarm water
1 oz active dry yeast
(1 heaping tbsp)
8 generous cups flour
1 tbsp whole anise seeds
1 cup sugar

continued

Candied Fruit Bread, continued

1 tbsp salt
10 eggs
3 cups butter
3/4 cup finely chopped each, (candied) figs, citron, pineapple & pumpkin
Powdered sugar

Place lukewarm water in med. bowl. Add yeast & stir until well-dissolved. Add about 1 cup flour & stir until mixture can be shaped into a ball. If necessary, add a little more water. Cover with clean cloth & set aside in warm, draft-free spot. Place remaining flour on flat surface. Form well in center of flour & fill with anise seeds, granulated sugar, salt & eggs. Knead ingredients together, evenly incorporating them. Knead 15 to 25 mins. until dough becomes elastic & is no longer sticky. Add yeast mixture & continue kneading until dough is silky. If dough is too dry (depending on climate & quality of flour), add a little milk to moisten. Gradually add butter & knead dough until soft. Shape into single ball & place in greased bowl. Coat with a little oil & cover with clean cloth. Place in warm, draft-free place until dough is doubled in size. Punch down. Cover & refrigerate overnight. Next day add candied fruit to dough, kneading briefly. Shape dough into form of a person or make a braid. Place on greased baking sheet. Cover with cloth & allow to rise once again, for 1 hr.

Bake at 375°, 30 to 40 mins., or until bread is golden brown. Cool. Before serving sprinkle with powdered sugar. Makes 8 to 10 servings.

CORNELL BREAD

3 cups warm water (110° to 115°)
2 tbsp dry yeast
2 tbsp honey or sugar
6 to 7 cups unbleached all-purpose flour
3 tbsp wheat germ
½ cup soya flour
3/4 cup nonfat dry milk
3 tsp salt
2 tbsp oil

Combine water, yeast & honey in mixer bowl. Let stand 5 mins. Measure & combine flour, wheat germ, soya flour, dry milk & salt. Add 3 cups flour mixture to dissolved yeast in bowl. Beat 2 mins. at low speed. Add oil & 3 more cups flour mixture gradually. Turn dough out onto floured board & knead thoroughly 5 to 6 mins. until dough is smooth & elastic, Place in buttered bowl, turning to coat top. Let rise in warm place free from drafts (60° to 85°), until doubled in bulk Punch dough down & allow to rise again 15 to 20 mins. Turn onto lightly floured board & shape into 2 loaves. Place in buttered 8 x 4" pans. Cover & let rise until doubled. Bake at 350°, 45 to 50 minutes. Remove from pans & cool on wire racks. Makes 2 loaves.

Eileen Gilk

DELI RAISIN-WALNUT BREAD

2 pkg. active dry yeast
2½ cups warm water (90° to 110°)
4 cups bread flour
1 cup rye flour
1 tbsp salt
4 cups toasted chopped walnuts
1 cup dark raisin
3 cups golden raisins

Dissolve yeast with ½ cup warm water in bowl of electric mixer. Set aside

continued

Deli Raisin-Walnut Bread, continued

10 minutes. Add flours & remaining 2 cups water & beat 5 mins. Add salt & beat 2 mins. longer. Add walnuts & raisins & beat 3 mins. Spoon batter onto floured board & knead into a ball. Cover dough with towel & let rise in warm place 30 mins. Divide dough into 2 portions. Shape each half into a round loaf & place on lightly oiled, foil-lined baking sheet. Cover with towel & let rise in warm place 30 mins. Bake at 350° for 45 mins. or until dark brown on bottom & sides. Cool on wire rack. Makes 2 loaves.

Eileen Gilk

DILLY BREAD

1 pkg. yeast
¼ cup warm-water (105°-115°)
1 cup creamed cottage cheese
1 tbsp melted butter
2 tbsp sugar
1 tbsp minced onion
2 tsp dill seeds or
dill weed
1 tsp salt
¼ tsp soda
1 egg
2¼ - 2½ cups flour
(unsifted, all-purpose, unbleached)

Soften yeast in water; set aside. Heat cottage cheese, butter to lukewarm in large bowl, combine with remaining ingredients (except yeast, & flour). Add yeast, flour; beat well; cover, let rise about 1 hr. Stir down dough. Put in greased loaf pan; det rise about 50 mins. Bake in preheated oven at 350° for 35 to 40 mins. Brush top with butter, cool on rack.

Connie Twardowski

ENGLISH SALLY FUN BUNS

One cake yeast or dry yeast
Mix with ¼ cup warm water
2 tbsp shortening
1 tsp salt
1 cup scalded milk
2 eggs, beaten
1 tbsp sugar
4 cups sifted flour

Pour scalded milk over shortening, salt & sugar. When cool add yeast, flour & eggs. Stir until well mixed. Place in warm place to raise (double in bulk). Fill greased muffin tins, & let raise. Bake 15 to 20 mins. at 375°. I bake mine at 350°.

GERMAN SOUR CREAM TWISTS

3½ cups sifted flour
1 tsp. salt
1 cup shortening (part butter)
1 pkg. active dry yeast
¼ cup warm water
3/4 cup thick sour cream (20%)
1 whole egg & 2 yolks
1 tsp vanilla
1 cup sugar

Sift flour, salt into mixing bowl. Cut in shortening. Dissolve yeast in water. Stir into flour mixture with sour cream, eggs, vanilla. Mix well with hand. Cover with damp cloth & refreigerate 2 hrs. Roll half of dough on sugared board into an oblong 8 x 16". Fold ends toward center, ends overlapping. Sprinkle with sugar, roll again to same size. Repeat a third time. Roll about ¼" thick. Cut into strips 1 x 4". Twist ends in opposite directions, stretching dough slightly. Put in shape of horseshoe on ungreased baking sheet--pressing ends to keep shape. Bake 15 mins at 375°. Remove immediately.

Mary Lutz

B-18

PUMPERNICKEL BREAD

9cups all-purpose flour
3 cups rye flour
2 tbsp salt
1 cup wh. bran cereal
3/4 cup yellow cornmeal
2 pkg. dry yeast
3½ cups water
2 tsp caraway seeds
¼ cup dk molasses
2-1oz sq unsweet chocolate
1 tbsp butter or margarine
2 cup mashed potatoes at rm temp

Combine all-purpose & rye flours. Mix 2 cups flour mixture, salt, cereal, cornmeal & rest in large bowl. Combine water, molasses, chocolate & butter in saucepan. Heat over low heat until butter & chocolate melt. Gradually add to flour mixture & beat 2 mins. at med. speed, scraping bowl occasionally. Add potatoes & 1 cup flour mixture or enough flour to make a thick batter. Beat at high speed 2 mins, scraping bowl occaionally. Stir in caraway seeds & enough additional flour mixture to make a soft dough. Turn out onto a lightly floured board. Cover dough with bowl & let rest 15 mins. Knead until smooth & elastic, about 15 mins. Place dough in greased bowl, turning to grease all sides. Cover & let rise in warm place, free from drafts until doubled in bulk. Punch dough down & let rise again 30 mins.
Punch dough down again & turn out onto lightly floured board. Divide into 3 equal parts & shape into round balls. Place balls in 3 greased 8" x 9" round cake pans. Cover & let rise in warm place free from drafts until doubled in bulk, about 45 mins. Bake at 350° for 50 mins. Remove from pans & cool on wire racks. Makes 3 loaves.

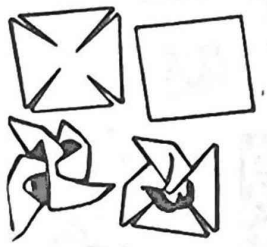
Eileen Gilk

PIZZA

4 cups all-purpose flour
1 oz instant dry yeast
½ oz sugar
1 tsp salt
2 cups warm water (110°-120°)

Place flour, yeast, sugar, salt in large mixing bowl. Add warm water. Mix until dough cleans sides of bowl. Dough should be stiff; if sticky add more flour. Cover & let rise until dough doubles in size. Divide dough into 2 parts. Roll each piece to fit pan, allowing ¼" to extend over edge of pan. Spread desired amount of sauce & topings to cover crust. Bake at 425° in conventional oven or 375° in convection oven until golden brown.

PINWHEELS



1 pkg yeast
3 to 3¼ cups all-purpose flour
1 tsp salt
1/3 cup sugar
2 eggs
½ cup water
1/3 cup shortening
cherry or raspberry preserves

Preheat oven to 350°. Yield, 24 pinwheels

In large mixing bowl, combine 1½ cups of flour, yeast, sugar & salt; mix well. Heat water& butter until very warm (120-130°), butter does not need to melt. Add to flour mixture. Add eggs. Blend at low speed until moistened; beat 3 mins at med. speed. By hand, gradually stir in enough remaining flour to make a soft dough. Cover with plastic wrap. Refrigerate 6 to 12 hours. While dough is chilling, punch down several times.

Allow dough to come to room temperature. Divide dough into 2 parts. Roll each part into a 10½" x 14" rectangle. Cut into 3½' squares. Place on greased baking sheets. Cut each square diagonally from each corner to about ½" of center. Place rounded teaspoon of preserves in center. There are now 2 points to each corner. Lightly brush every other point with egg wash (1egg & 1 tbsp water slightly beaten). Bring moistened points toward center, gently twist & pinch to fasten together. Top each center with a small piece of dough, about ½" diameter, or use a candied cherry for extra decoration.

Lightly cover; let rise at room temp. until almost doubled, 10-15 mins (15-20 mins. for Active Dry Yeast). Bake 15 mins. at 350° or until golden brown. Remove to wire rack, let cool slightly. Sprinkle with P. sugar.

REFRIGERATOR FRENCH BREAD

6cups flour
2 tbsp sugar
1 tbsp salt
2 pkg dry yeast
3 tbsp butter or margarine, soft
2¼ cups hot water (115°-120°)
Cornmeal
Oil
1 egg white
1 tbsp cold water

Combine 2 cups flour, sugar, salt & undissolved yeast in lg. bowl. Add softened butter & gradually add hot water. Beat at med. speed of electric mixer 2 mins. Stir in enough flour to make soft dough. Turn onto lightly floured surface & knead until smooth & elastic, about 10 mins. Cover & let rest 20 mins. Punch dough down & divide into halves. Shape each portion into 10 X 15" rectangle. Beginning at long side, roll up tightly, pinching edges to seal. Taper ends by rolling loaf back & forth. Sprinkle a large greased baking sheet with cornmeal & place loaves on pan. Brush tops with oil. Cover loosely with plastic wrap & refrigerate 2 to 24 hrs. When ready to bake, remove loaves from refrigerator & carefully remove plastic wrap. Let stand 10 mins. at room temp. Puncture any air bubbles that have formed with wood pick or skewer. Make four diagonal cuts across top of each loaf with sharp knife. Bake loaves at 450° for 25 mins. Remove from oven & brush with egg white mixed with cold water. Bake 5 mins longer. Makes 2 loaves.

Eileen Gilk

CANDY CANE COFFEE CAKES

5-5½ cups all purpose flour
½ cup gran. sugar
2 pkg. yeast
1 tsp salt
4 eggs
½ cup water
½ cup butter or margarine

FRUIT-NUT FILLING*
2 cups chopped mixed candied & or dried fruits
1 cup chopped pecan or walnut
2/3 cup brown sugar, packed
2½ tsp cinnamon
1 egg white
Glaze (recipe follows)

Mix 1½ cup flour, sugar yeast & salt in large bowl. Heat water & butter until very warm (125°-130°). Stir into flour mixture. Stir in eggs & enough remaining flour to make soft dough. Knead on lightly floured surface until smcoth & elastic, about 4-6 mins. Cover; let rest 10 mins. Mix ingredients for Filling; reserve.

Divide dough into three equal parts. Roll each into rectangle, 15x7". Place 1/3 filling lengthwise in 2" strip down center of each rectangle. With sharp knife, make cuts from dough edges to filling at 1" intervals. Alternating sides, fold strips at an angle over filling. Carefully stretch each to 18" length. Curve one end of each to form cane handle. Place canes on 2 greased cookie sheets. Cover; let rise in warm place until double in size, 30-45 mins.

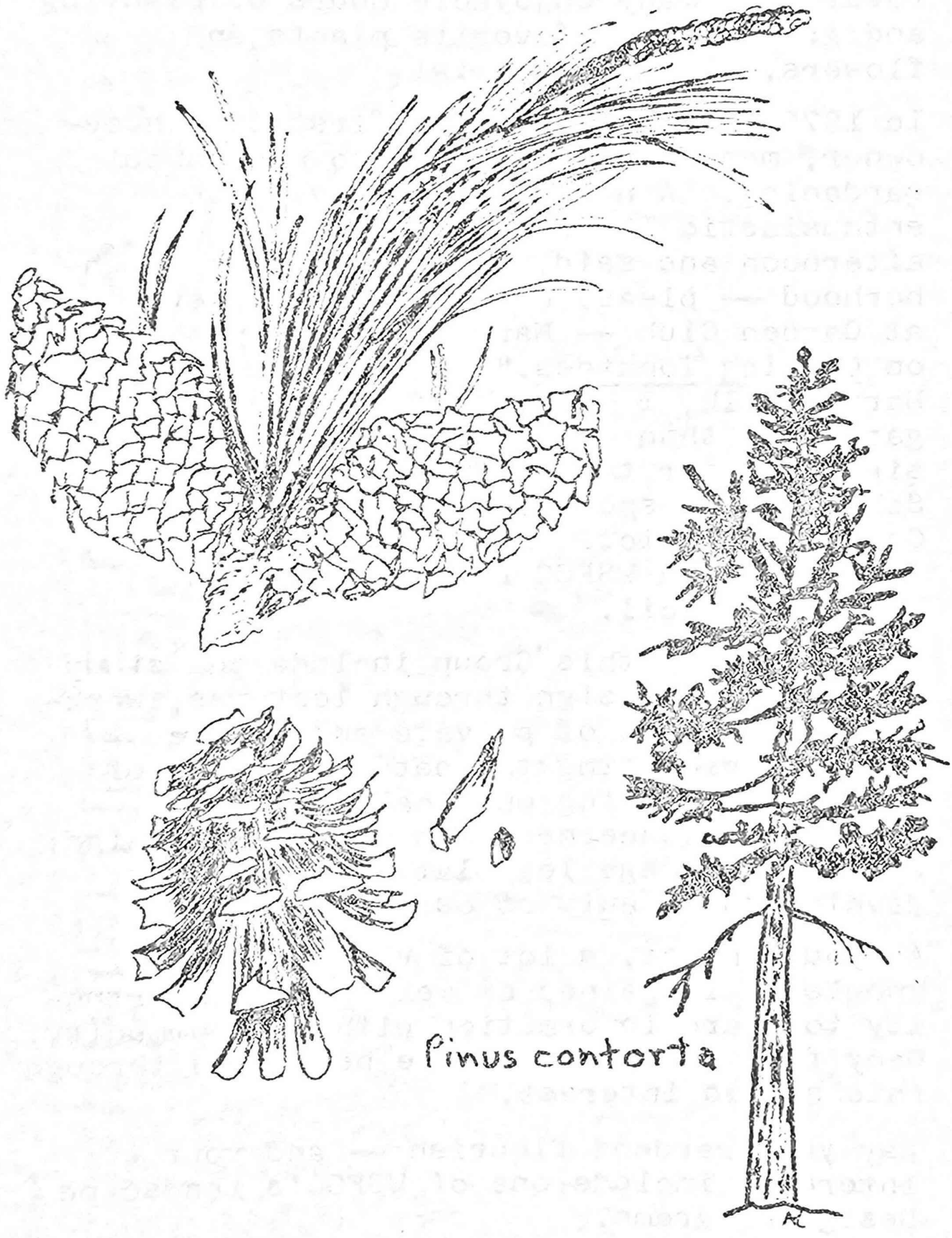
Bake at 350° for 15 mins; cover with foil & switch positions of sheets in oven. Bake 10-20 mins longer or until done. Remove from sheets; cool on racks. Drizzle with Glaze. If desired, decorate with candied cherries.

continued

Candy Cane Coffee Cakes, continued

Glaze:
Blend 1 cup powdered sugar with 4-5 tsp milk & ½ tsp vanilla extract or ¼ tsp almond extract.

* Alternate Cherry-Almond Filling:
With fork, beat 1 cup (8oz) almond paste with 1 egg white. Stir in 1 cup chopped, blanched almonds, toasted. Divide & spread over each rectangle as directed. Sprinkle with 1½ cups chopped candied cherries, dividing evenly. Make cuts & continue as directed.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LANDSCAPE DESIGN

Your garden is, hopefully, a place to relax and take it easy while enjoying the rewards of many enjoyable hours of planting and growing your favorite plants and flowers. I know mine is!

In 1975, after becoming a first-time home-owner, many questions came to mind about gardening. A neighbor, observing an enthusiastic (?) weeder stopped by one afternoon and said, "Welcome to our neighborhood — please be my guest this evening at Garden Club — Mary Lewis is speaking on Growing Tomatoes." After listening to Mary's talk, I knew there was more to gardening than just weeding — and promptly signed up for the WSFGC Landscape Design School being sponsored in Tacoma by Capitol District. Eventually I became a member of the WSFGC Landscape Design Critics Council.

Objectives of this Group include the study of Landscape Design through lectures, workshops and tours of private and public grounds; promoting the natural beauty of our State; serving on local and state committees concerned with landscape design; and to encourage legislation to further develop the beauty of our environment.

As you can see, a lot of very beneficial knowledge is gained as well as an opportunity to share information with our community. Many fine friendships have been made through this shared interest.

May your gardens flourish — and your interests include one of WSFGC's Landscape Design Programs.

— Georgia Farman

Cakes

APPLE WALNUT CAKE

5 cups apples, peeled & sliced (not diced)
2 cups sugar, 1 cup each of brown & granulated

Mix apples & sugars & set aside in large bowl.

Add:
2 eggs, beaten
½ cup oil
2 tsp vanilla
2 cups sifted flour
2 tsp baking soda
2 tsp cinnamon

Mix thoroughly into apples.

Add:
1 cup chopped dates
1 cup chopped walnuts
1 cup raisins.

Mix. Grease & flour 13"x9"x3" metal pan. Bake at 350° for 45-50 mins.

Jo Martin

CHOCOLATE ZUCCHINI CAKE

3 eggs, beaten
2 cups sugar
2 cups zucchini, peeled & grated
2 tbsp vanilla
1 cup oil
½ cup cocoa
2¼ cup flour
1 tsp salt
1½ tsp soda
2½ tsp baking powder
1 cup chopped nuts

Mix thoroughly wet ingredients. Add liquid to dry ingredients. Do not beat but mix well. Pour into 10" tube pan or two 9x5" bread pans. Bake at 350° for 45-60 mins.

Marion Goodwin

C-2

FRUIT & CEREAL BREAKFAST CAKE

1 cup Total cereal
1 cup orange juice
¼ cup oil
1 egg
2 sm. bananas, thinly sliced
1½ cups all-purpose flour
¾ cup sugar
½ cup raisins, opt.
1 tsp baking soda
1 tsp cinnamon
½ tsp salt
Powdered sugar

Heat oven to 350°. Grease a square 8x8x2" pan. Mix cereal & orange juice in large bowl: let stand abour 2 mins. or until soft. Mix in oil, egg & bananas. Stir in remaining ingredients. Pour into pan. Bake about 45 mins. or until top springs back when touched lightly. Sprinkle streusel topping evenly over warm cake. Set oven control to broil. Broil cake with topping about 1 min. or bubbly. (Watch carefully to avoid burning). Makes 9-12 servings.

STREUSEL TOPPING:
½ cup packed brown sugar
¼ cup all-purpose flour
¼ cup softened butter
½ cup chopped nuts
½ tsp cinnamon

Mix all ingredients until crumbly.

I don't use the streusel topping. I sift powdered sugar over the top.

Lillie Van Giffen

BESS TRUMAN'S POUNDCAKE

2 cups sugar(1lb.)
4 cups flour(1lb.)
3/4 lb. butter
1½ tsp. lemon extract
9 egg yolk,beaten
9 egg whites, beaten

Combine all ingredients except egg whites. Stir until thoroughly blended. Gently fold in egg whites.
Bake in a buttered & floured tube pan for 1 hr. or until cake springs back when pressed. Top with a white icing & nut halves. (She did not include temp.)
Serves 10 to 12.

This is a favorite old Truman family recipe. Mrs. Truman personally thought it needed more butter. You decide.

Jackie Cole

CARROT CAKE

1½ cups Wesson oil
2 cups sugar
3 eggs, whole
2 cups grated carrots
1 cup crushed pineapple, (drained)
2½ cups sifted flour
1 cup chopped nuts
1 tsp. baking soda
½ tsp. salt
1 tsp. cinnamon
1 tsp. vanilla

Cream oil, sugar & eggs well. Add pineapple and grated carrots. Mix well. Sift together flour, soda, salt, & cinnamon. Add to creamed mixture. Add nuts & vanilla last. Beat well & bake at 350° for 45 mins.

FROSTING:
1 box powdered sugar
1 stick margarine - room temperature
1 3oz. pkg. Philadelphia cream cheese
1 tsp. vanilla - pineapple juice

EASY CAKE

2 cups sugar
2 cups flour
2 eggs
1 #2 can crushed pineapple & the juice
2 tsp. soda
1 tsp. vanilla
3/4 cups nuts

Mix altogether in a 13 x 9 x 2 well greased & floured pan. Bake 350° oven for 35 mins.

ICING

1 8oz. cream cheese, softened
½ stick margarine
1 3/4 cups powdered sugar
1 tsp. vanilla
3/4 cups nuts

COCOA DATE CAKE

Put 1 cup chopped dates in 1 cup boiling water. Mix & cool.

Cream:

2/3 cup shortening	2 eggs
1 cup sugar	1 tsp vanilla

Sift:

1 3/4 cup flour	1 tsp soda
2 tbsp cocoa	½ tsp salt

Mix dry ingredients alternately with dates & water mixture to cream mixture. Put in 9x13" greased & floured pan. Sprinkle with 1 cup chocolate chips & 1 cup chopped nuts on top. Push down. Bake at 350° for 30-35 mins. Serve with cool whip or whipped cream. Serves 15.

Dorothy Pace

COFFEE ANGEL-FOOD CAKE

Bake in 10" tube pan.
1 pkg. angel-food cake mix
1 tbsp instant coffee or Sanka

Follow directions on pkg. (after adding the coffee at the very beginning), bake cake, cool.

16oz (1lb) confec. sugar
4oz butter, softened
2 tbsp instant coffee or Sanka
1 egg
1 tsp vanilla

Beat all ingredients together, spread all over cake.
NOTE: The egg lessens the "raw" taste of the sugar. Add a little milk, if necessary.

continued

Coffee Angel-Food Cake, continued

1 pkg. sliced almonds (at least 2½ oz.) Scatter almonds on baking sheet, toast in oven (don't over-brown or burn--watch carefully). Place cooled toasted almonds individually all over icing on cake.

Connie Twardowski

BANANA CAKE

½ cup butter
2 cups cake flour
1 cup sour milk
1 tsp vanilla
1½ cups gran. sugar
¼ cup ground walnut
1 tsp baking powder
1 tsp soda
2 bananas, creamed
2 eggs

Cream butter & sugar. Add eggs well beaten. Add sour milk alternately with sifted flour, baking powder & soda. Add creamed bananas & vanilla. Bake in 9x13" pan for 40 mins. at 350°.

CREAMY FROSTING:
3/4 cup milk
½ cup butter
3/4 cup gran. sugar
2 tsp vanilla
2½ tbsp flour
½ cup shortening

Cook milk & flour until thick. Cool thoroughly. Cream together butter, shortening & sugar. Add flour-milk paste & beat until all sugar is dissolved (20 mins. or longer). Add vanilla.

Johanna Kane

COCA COLA CAKE

2 cups flour
2 cups sugar
1 stk margarine
½ cup oil
3* tbsp cocoa
1 cup Coca Cola
½ cup buttermilk
1 tsp soda
2 eggs
1 tsp vanilla
1½ cups min. marshmallows

* unsweetened

Sift together flour & sugar. Heat oil, marg. & cocoa. Pour Cola over flour & sugar & mix together well. Add oil, marg. & cocoa, beat. Add soda to buttermilk & stir into mixture. Beat in eggs & vanilla. Add marshmallows. Stir all together & pour into well greased 9x13" pan. Bake in 325° to 350° oven for 45 mins. Remove cake from oven & leave in pan. Have topping ready to spread over hot cake.

Topping:
1 stk margarine
3 tbsp cocoa
6 tbsp Coca Cola
1 box powdered sugar
1 tsp vanilla
1 cup chopped Pecans

Heat together margarine, cocoa, cola, sugar & vanilla & spread over hot cake.

Mary Lutz

DABS

Melt ½ cup brown sugar in butter in baking dish. Spread with fruit (shredded pineapple, apples, prunes, peach.) Make cake batter as follows:

1 cup sugar
½ cup butter
Put 1 egg in cup & fill up with milk, add to sugar & butter.
1½ cups flour
2 tsp baking powder
vanilla
Pour over fruit & bake at 350° for 30-40 mins.

Mary Lutz

FROZEN MOCHA CHEESECAKE

1¼ cups choc. wafer crumbs (about 24 cookies)
¼ cup sugar
¼ cup margarine, melted
1 8oz cream cheese, softened
1 14oz can Eagle Brand cond. milk
2/3 cup choc. syrup
2 tbsp instant coffee
1 tsp hot water
1cup (½ pint) whipped cream.

In small bowl combine crumbs, sugar, margarine. In a buttered 9" spring-form pan, or 13x9" baking dish, pat crumbs on bottom & sides. Chill. In large mixer bowl, beat cheese until fluffy, add Eagle Brand milk, & choc. syrup. In sm. bowl dissolve coffee in water, add to Eagle Brand mixture, mix well. Fold in whipped cream. Pour in pan. Cover. Freeze 6 hrs. until firm. Garnish with additional crumbs. Return left over to freezer.
Very rich.

FRUIT BASKET CHEESECAKE

1 2/3 cups gingersnap cookie crumbs
½ cup finely chopped walnuts
¼ cup plus 2 tbsp butter, melted
2 3oz pkgs. lemon gelatin
2 cups boiling water
1 pint vanilla ice cream, softened
1 8oz pkgs cream cheese, softened
1 cup whipped cream
2/3 cup strawberry preserves
1 3oz pkg. cream cheese, softened
¼ cup butter, softened
1 tsp vanilla extract
2 cups sifted powdered sugar

Combine gingersnap crumbs & walnuts in a sm. bowl, stirring well. Add melted butter; stir until combined. Press mixture into bottom & 2" up sides of a 9" springform pan. Bake at 375° for 5 mins. Cool completely. Dissolve gelatin in boiling water in a med. bowl. Add softened ice ccream; stir until melted. Refrigerate till mixture is slightly thick. Place 8oz pkg cream cheese in a large bowl; beat at low speed until fluffy. Gradually add whipping cream; beat until blended. Add gelatin mixture, beating well. Pour into prepared pan; cover & chill at least 8 hrs. Gently spread preserves over top of cheesecake, leaving a ½" margin around outer edge. Cover & refrigerateat least 1 hour to set preserves. Combine 3oz pkg cream cheese, softened butter, & vanilla in a sm. bowl; cream well. Gradually add sugar; beat well at low speed. Cover & refrigerate 1 hr. or until chilled. Spoon frosting mixture into a decorating bag fitted with a small comb-shaped tip; set aside.

continued

Fruit Basket Cheesecake, continued

Loosen sides of cheesecake from springform pan with a spatula. Carefully remove outer rim of pan & place cheesecake on serving plate. Pipe 6 evenly spaced rows of frosting over surface of cheesecake; give cheesecake a quarter-turn & repeat piping procedure to achieve a basket-weave effect. Changing to a med. star tip, pipe a shell design around outer edges of cheesecake. Refrigerate until serving time.
Yield: one 9" cheesecake.

LIGHT FRUITCAKE

1 lb.(2cups) mixed candied fruit
1 4oz can chopped Citron
1 lb dates pitted
½ lb whole candied cherries (1cup)
1 cup raisins
1 cup pecan halves
4 cups sifted flour
1 tsp salt
1 tsp cinnamon
1 tsp cloves
½ tsp nutmeg

1 cup butter &
2 cups sugar, creamed together
4 eggs
1 tsp soda
1½ cup buttermilk

Sift together flour, salt & spices. Use enough of this mixture to coat all fruit pieces. Cream butter & sugar, beat in eggs one at a time. Add soda to remaining flour mixture. Add flour to egg mixture, alternating with buttermilk. Mix batter with fruit & nuts. Spoon into prepared pans. Makes 6 4x7 cakes. Bake cakes in slow oven at 300°. When cool baste with orange juice or cider. Wrap in waxed paper then in foil. Store in cool area. Can decorate with pecans, walnuts etc.

Lorraine Collen

HOLIDAY POUND CAKE

3 cups sugar
½ lb margarine
6 eggs
1 cup sour cream
½ tsp Rum flavor
½ cup Apricot Brandy
3 cups all-purpose flour or
3½ cups Cake flour
½ tsp salt
¼ tsp soda
¼ tsp Almond Flavor
½ tsp Lemon Flavor
1 tsp Vanilla Flavor

Cream sugar & margarine until light & fluffy. Add eggs, one at a time, beating well after each. Add other ingredients as listed alternating with dry ingredients sifted together & sour cream. Turn into greased & floured tube cake pan & bake at 325° about 1 hr, or until done. Put pan of water on shelf under cake while it is baking.
NOTE: The unusual combination of flavors in this cake all blend enticingly & leave you wondering just what has gone into the cake.

Mary Lutz

FRUIT CAKE

1 lb butter
2 1/3 cups sugar
6 eggs
½ lb cherries (8oz)
¼ lb white raisins (4oz)
½ lb pineapple (8oz)
1 lb Pecans
4 cups flour
1½ tsp baking powder
½ tsp salt
Add 3oz Lemon Extract LAST

Cream sugar & margarine until light & fluffy. Add eggs, one at a time, beating well after each. Use some of the flour

continued

Fruit Cake, continued

to coat the fruit. Combine all ingredients, leaving lemon extract for last. Line pans with oiled paper. Bake at 350° until done. Makes 2 loaves.

This is really a pound cake with fruit, and a family favorite.

Mary Lutz

MANGO CAKE

2/3 cup butter or margarine
1 cup sugar
2/3 cup brown sugar
1 tsp vanilla
2 eggs
2½ cups flour, sifted
1¼ tsp baking powder
1 tsp soda
1 cup pecans or walnuts, chopped
1 tsp salt
1 tsp cinamon
1/3 cup butter milk
1½ cups mango f. chopped

Cream together until light, butter & the two sugars; add vanilla; add eggs (one at a time, beat after each). Sift together the dry ingredients; add alternately with buttermilk to the creamed mixture; beat 2 mins. Add mangoes; beat 2 mins; fold in nuts. Bake in two 9" pans, at 350° for 35 mins. Cool. Top with Butter Frosting.

Connie Twardowski

CRUSHED PINEAPPLE CAKE

2 cups flour
2 cups sugar
2 tsp soda
½ tsp salt
2 eggs
1 cup chopped nuts
1 20oz can crushed pineapple

Combine ingredients in a large bowl. Mix until moistened. Place in 9x13" greased & floured pan Bake 350° for 35-40 mins. Frost with the following. cream cheese frosting.

FROSTING:
1 stick butter
1 8oz cream cheese
1 tsp vanilla
1½-2 cups powder sugar

Cream together.

NOTE: No shortening in cake.

Florence Andreasen

POPPYSEED CAKE

1 18½oz pkg yellow cake mix
1-3 3/4oz pkg vanilla instant pudding
4 eggs
1/3 cup poppy seeds
1 cup sour cream
½ cup cream sherry
½ cup melted butter

Dump all ingredients into mixer bowl and beat 5 mins. Bake 1 hr. in a bundt pan (buttered & floured) in a 350° oven. Test with a tooth-pick & remove from pan when it has cooled a little. Dust with powdered sugar.
NOTE: If you would like small pieces for a tea, bake in ring molds 30 mins. Fill them just a little over ½ full. Reduce heat slightly.

Bernice Peterson

MASHED BANANA CAKE

Cream together:
½ cup (scant) butter
½ cup white sugar
½ cup brown sugar
Add yolk of 1 egg & 1 cup of mashed bananas (about 3)
Sift 3 times:
1½ cups flour
1 tsp baking powder
1 tsp soda
Alternate this with 2 tbsp milk.
Lastly fold in stiffly beaten egg white of 1 egg. Bake in moderate oven at 350° for 30 mins.
Best icing is Brown sugar frosting.

Mary Lutz

OATMEAL CAKE

Pour 1¼ cups boiling water over 1 cup oatmeal & let stand 20 mins.

Add:
1 cup white sugar
1 cup brown sugar
1½ cups flour
2 eggs
½ cup shortening
1 tsp salt
1 tsp soda
1 tsp cinnamon
1 tsp nutmeg

TOPPING:

Melt in a pan
6 tbsp butter
½ cup brown sugar
¼ cup milk
1 cup nuts
1 cup coconut

Mix cake in order given & put in greased 9x13" pan & spread topping over all. Bake at 350° for 45 mins.

Dorothy Pace

NEW YORK STYLE CHEESECAKE

Often called "deli-style" as it is most often found in New York Delicatessens. A very dense, rich and creamy cheesecake baked without a crust, forming a golden brown top and firm bottom.

4 eggs, room temp.
1 1/3 cup sugar
2 tsp cornstarch
2 tsp vanilla
3½ pkg. 8oz cream cheese, rm temp.
1½ cups sour cream

In a mixing bowl beat the eggs until somewhat thick & lemon colored (about 2 mins.). Add the sugar, cornstarch & vanilla. Set aside until needed. In a large mixing bowl, beat the cream cheese until quite smooth. Gradually add the egg mixture, stirring well to combine. Fold in the sour cream. Pour into a lightly buttered 10" spring-form pan & bake in a 325° oven for 1 hour. Turn off the oven, open the door a crack & let rest in the oven for 1 hour more. Let cool for 1 hour at rm. temp. Refrigerate for at least 6 hours begore serving; preferably overnight. (Remove the mold after 3 to 4 hours.)

Johanna

PEACH KUCHEN

¼ cup butter
1 egg & fill cup with milk
1½ cups flour
2 tsp baking powder
½ cup sugar
¼ tsp salt
¼ tsp mace

Melt butter in cup. Drop in egg & fill with milk. Sift dry ingredients into bowl & add liquids. Stir together until a smooth batter. Butter a baking dish

continued

Peach Kuchen, continued

and cover bottom withfresh peach halves. Sprinkle with ½ cup sugar. Pour batter over top of fruit & bake for 45 mins. at 350°. Serve with cream or the following sauce. Turn out on plate before serving.

SAUCE:
1½ cups gran. sugar
Juice & grated rind on 3/4 lemon
1½ cups boiling water
1½ tbsp flour
1½ tbsp butter

Boil all together for 6 mins. Pour ½ over Peach Kuchen while cooking & the other ½ when serving.

Mary Lutz

PINEAPPLE CAKE

½ cup butter
1½ cups sugar
1 tsp vanilla
1 cup crushed, pineapple
2½ cups cake flour
2 tsp baking powder, (double action)
1/8 tsp salt
¼ cup water
3 egg whites

Cream butter & sugar together. Add the vanilla & crushed pineapple, then a portion of the flour, which has been sifted with the baking powder & salt. Add the water alternately with the remaining flour & stir only until smooth. Fold in the egg whites, beaten stiff, & place in two 8" round cake tins. Bake in a moderate oven at 350° for 25-30 mins. Cool and ice, 2" icing best.

Mary Lutz

SWEET COFFEE CAKE

2 eggs
1 cup sugar
1 tsp salt
1 tbsp butter
1 tsp baking powder
1 cup cake flour
½ cup milk

Break eggs in bowl & add sugar. Beat until light & fluffy. Sift together flour, baking powder & salt,(sift well). Combine with egg mixture. Scald milk & butter. Combine gradually. Makes a thin batter. Bake in a moderate oven at 350° for 30-35mins. in a 9x13" pan.

As soon as cake is baked, spread with mixture of :
½ cup brown sugar
2 level tbsp butter
enough cream to make it spread

Sprinkle with 2/3 cup of coconut. Put under broiler until browned.

Mary Lutz

HERSHEY'S LIGHT CHOCOLATE CAKE

1¼ cup flour
1/3 cup cocoa
1 tsp baking soda
6 tbsp extra light corn oil spread
1 cup sugar
1 cup skim milk
1 tbsp white vinegar
½ tsp vanilla extract

Heat oven to 350°. Spray two 8" round pans with cooking spray. In bowl, stir flour, cocoa & baking soda. In saucepan, melt corn oil spread; stir in sugar. Remove from heat. Add milk, vinegar & vanilla to mixture in saucepan; stir. Add dry ingredients; whisk until well blended. Pour evenly into pans. Bake 20 mins. Cool. Fill & frost top. Refreigerate. 12 servings.

LIGHT COCOA FROSTING

continued

Light Cocoa Frosting, continued

In small mixer bowl, stir together 1 pkg. dry whipped topping mix, ½ cup cold skim milk, 1 tbsp Cocoa & ½ tsp vanilla. Beat on high speed of mixer about 4 mins. or until soft peaks form.

Eileen Gilk

LOIS'S SHEET CAKE

1 #2 can crushed pineapple
2 cups flour
2 cups sugar
2 eggs
2 tsp soda
1 tsp vanilla
½ cup coconut
½ cup nuts

Mix altogether & blend, adding nuts & coconut last. Put into a 9x13 greased & floured pan. Bake 30-40 mins at 350°.

While cake is baking mix frosting as follows:

1 cube margarine
1 sm. can milk
½ cup nuts
1 cup sugar
½ cup coconut

Cook on top of the stove for 15 mins. Stir constantly until thick & bubbly. Remove cake from oven & pour frosting over top immediately.

Carol Pitzler

TURTLE CAKE

1 box German Choc. Cake Mix
14 oz. carmel candies
1 stick butter
½ cup evap. milk
1 cup pecans
1 cup choc. chips

continued

Turtle Cake, continued

Mix cake according to package directions. Pour ½ of batter into a 9x12" pan. Bake at 350° for 15 minutes.
Melt together carmel candy, butter & milk. Remove cake from oven & top with 1 cup pecans & 1 cup choc. chips. Cover with caramel mixture & the remaining ½ of cake batter. Bake 20 minutes. Test for doneness. Serve plain or with whipped cream.

Liz Durrand

DOUBLE STRAWBERRY CAKE

1 pkg white cake mix
2 pkgs. 3oz strawberry jello
1½ cups boiling water
1 10oz pkg frozen strawberries
1 8oz frozen whipped topping

Prepare cake mix as directed on pkg adding 3½ tbsp of jello to the mix before beating. Bake in two 9" layer pans. Cool cakes 10 mins. before removing from pans & finish cooling on racks.
Dissolve remaining gelatin in boiling water. Measure 2/3 cup; set aside. Chill remaining gelatin until slightly thickened. Add strawberries with any syrup to measured gelating & stir until fruit thaws & separates. Let stand at rm. temp. to thicken. Blend thickened gelatin into whipped topping. Spread between cake layers, then frost sides of cake with topping making a ridge on outside edge of cake. Spread gelatin-strawberry mixture on top layer, inside ridge.

continued

Double Strawberry Cake, continued

Chill until glaze is set, at least two hours. This stands up well overnight in refrigerator. Makes a pretty, festive looking cake.

Joanna Johnson

DOUBLE CHOCOLATE MINIATURE CAKES

1 3oz pkg cream cheese
3/4 tsp baking soda
1½ cup flour
½ tsp salt
1/3 cup oil
1 tsp vanilla
1 tbsp vinegar
½ cup semi-sweet chocolate chips
¼ cup cocoa
3/4 cup water
1 whole egg & 1 yolk
1 egg white
1¼ cup sugar
3/4 cup chopped slivered almonds, toasted

Use paper liners for muffin pan. Combine cream cheese, whole egg & yolk, salt, ¼ cup sugar with electric beater blending well. Sift flour, 1 cup sugar, cocoa, soda together. Combine water, oil, egg white, vinegar & vanilla, stir into dry ingredients. Half fill liners with cocoa mix. Place one tsp cheese mixture & some chips on top of each cup cake, also some nuts. Bake at 350° until test done.

Joanna Johnson

SCHOOL DISTRICT COFFEE CAKE

4 cups flour
2 cups brown sugar, packed
1½ cups sugar
3/4 tsp salt
2 tsp nutmeg
1½ cups oil
2 tsp cinnamon
2 tsp soda
1 tbsp + 1 tsp baking powder
3 lg. eggs
2 cups buttermilk
3/4 cup chopped walnuts, optional

Combine flour, brown sugar, sugar, salt, nutmeg, walnuts & oil in large bowl. Mix until crumbly. Remove 1½ cups mixture, stir in cinnamon & set aside. Combine remaining crumb mixture with baking soda, baking powder, eggs & buttermilk. Blend gently. Do not over-mix. Pour into 2 greased & floured 9x13 pans. Sprinkle evenly with reserved crumb topping. Bake at 350° for 25-30 mins. or until cake tests done. Cool slightly. Cut into squares to serve. Makes 24 servings.

Eileen Gilk

BETTER THAN SEX CAKE

1 (18½oz) pkg yellow cake mix
1 20oz can crushed pineapple
1 6oz pkg vanilla pudding mix
1 cup whipping cream, whipped
1 cup sugar
Flaked coconut, lightly toasted

Prepare cake in a 9x13" pan and bake according to pkg directions. Combine crushed pineapple & sugar in saucepan & bring to boil. Cool slightly. Pierce holes in cake with fork. Pour pineapple mixture over it. Prepare pudding mix according to pkg directions. Cool. Spread on

continued

Better Than Sex Cake, continued

top. Chill. Just before serving, cover with sweetened whipped cream & sprinkle with coconut. If desired, garnish with pineapple slices. Makes 12 to 16 servings.

SIMPLICITY CAKE

An Australian wartime cake.

Melt 3 tbsp butter
Mix in:
1 cup self raising flour
1 cup sugar
2 eggs
2 tbsp cocoa
½ cup milk
½ tsp vanilla

Beat 3 minutes. Pour into 8" greased square dish. Bake at 350° for 25 mins. Option: Omit cocoa, substitute 2 tbsp cornflour & grated rind of 1 orange.

Jeanne Kantor

STRAWBERRY WHIP CAKE

Angel Food Cake

Topping:
1 cup strawberries
1 cup sugar
1 egg white

Beat with electric mixer for 20-25 minutes. Cover cake when cool, makes a very good dessert. Sometimes I cut the cake in the middle & fill that.

Sue Weeks

RAW APPLE CAKE

* 2 cups sugar
1 cup oil
3 eggs
1 tsp vanilla
4 cups apples, chunks
½ cup chopped nuts

2 cups flour
1½ tsp soda
½ tsp salt
2 tsp cinnamon
½ tsp ginger

Mix sugar, oil & eggs with beater. Sift dry ingredients together & add to egg mixture. Stir in apples & nuts. Pour in pan 9x12. Bake 45 mins. at 350°. Spread topping over cake while still warm from oven.

* If apples are mellow (ripe) need to use only 1½ cups sugar.

TOPPING FOR APPLE CAKE

1 cup brown sugar
½ cup nuts

4 tbsp cream
4 tbsp butter

Combine sugar, cream, butter in saucepan. Stir over med. heat until the sugar dissolves. Simmer topping another 5 mins - watch as it can stick to pan. Let stand while cake finishes baking to cool. Stir in chopped nuts & pour on cake while cake is warm. Keeps well.

Mary Kohl

ECUMENICAL CAKE

1 Lemon Cake Mix
3/4 cup oil
1 pkg. lemon instant pudding

6 eggs
3/4 cup water

Beat all ingredients together, put in 9x12" pan & bake 30 mins. at 350°. While cake is still hot from oven, poke holes in cake & pour on glaze as follows:

1/3 cup orange juice
2 cups powdered sugar

2 tbsp butter
2 tbs water

Joanna Johnson

RED VELVET CAKE

2oz red food coloring
3 tbsp cocoa
2 eggs
2¼ cups sifted cake flour
1 tsp vanilla
1 tsp soda
½ cup butter
1½ cup sugar
1 cup buttermilk
1 tsp salt
1 tbsp vinegar

Mix together & set aside the red food coloring & cocoa. Be sure the cocoa is completely dissolved. Cream together butter & sugar until there are no lumps, & mixture is not grainy. Add eggs one at a time. Add coloring paste. Set mixer on high & beat for 10 mins. Add buttermilk. Slowly add flour, salt & vanilla. Remove bowl from mixer & make a well about the size of an egg in the batter. Put baking soda in the well. On top of that, pour vinegar. As soon as it begins foaming (and it will immediately), fold with a spoon into batter several times. DO NOT BEAT. Spoon batter into three 8" pans. Cut waxed paper for bottyoms. Grease & dust paper. Don't let oven go over 325°. Any higher temp. will prevent cake from rising correctly. Bake 35 mins. or until done.

Suggested Frosting:

2 tbsp cornstarch
1 cup water
1 cup sugar
1 cup butter
1 tsp vanilla

Combine cornstarch & water in a saucepan, cook till clear. Set aside until thick & cool. Cream sugar, butter & vanilla. Add to cornstarch mixture. Beat until frosting resembles whipped cream.

Johanna Kane

WALDORF ASTORIA'S RED VELVET CAKE

½ cup shortening
1½ cup sugar
2 eggs
2 tbsp cocoa
2 oz red coloring
1 tsp salt
1 tbsp vanilla
1 cup buttermilk
2½ cups sifted cake flour
1 tbsp vinegar
1¼ tsp soda

Cream shortening & sugar. Add eggs & blend well. Make a paste of cocoa & coloring & add to creamed mixture. Add salt, vanilla & buttermilk alternately with flour. Add soda to vinegar in rather large bowl as it foams. FOLD, do not blend, into batter. Bake in two 9" pans at 350° for 30 mins.

WALDORF ICING:

5 tbsp flour
1 cup milk
1 cup sugar
1 cup butter
1 tbsp vanilla

Cook flour & milk over low heat until thick stirring constantly. Cool. Cream butter & sugar, add vanilla & add to thickened mixture. Beat with electric mixer until light & fluffy.

Sylvia Tufte

RHUBARB UPSIDE DOWN CAKE

Place 5 cups sliced rhubarb in the bottom of a 13x9" pan. Sprinkle over the top of rhubarb 1 cup of sugar, 1 3oz pkg. raspberry jello & 3 cups miniature marshmellows. Cover with yellow cake mix, (mixed as on pkg.). Bake 50 mins.,350°.

Ann Eddy

RHUBARB CAKE

2 cups flour
1¼ cups sugar
1 tsp soda
½ tsp baking powder
1 tsp salt
1 tsp cinnamon
¼ tsp allspice
¼ tsp cloves
½ cup crisco
½ cup sour milk
(milk with ½ tsp vinegar)
2 eggs
2 cups chopped rhubarb, diced small

Sift dry ingredients, add to egg & sugar mixture (beaten together), add sour milk. Last FOLD in rhubarb. Bake at 350° in a greased 9x13" pan for 40 mins. after adding topping.

TOPPING:
1/3 cup flour
¼ cup brown sugar
2 tbsp softened butter
¼ cup nuts, opt.

Combine and sprinkle over cake dough.

Margie Grass

SCRIPTURE CAKE

3½ cups flour
1 cup butter
2 cups sugar
2 cups raisins
2 cups figs
3 tsp bake powder
1 cup almonds
1 tbsp honey
½ tsp salt
6 eggs
1 cup milk
2 tsp spices

Cream butter & sugar, beat in eggs, one at a time. Add sifted flour, baking powder, spice & salt alternately with milk. Add floured nuts and fruits. Bake in a loaf pan (lined with waxed paper and oiled) in a 325° oven for 1-1½ hours, cool in pan. White raisins may be used for a beautiful cake.

Connie Twardowski

Prunus virginiana

GARDEN CLUBBING

As a long-time Garden Club member, as well as gardener, when we knew we were moving to Tacoma in 1983, I wrote to Betty Belcher, then State President and asked her to point me in the direction of a Garden Club conveniently located near my new residence in Lakewood. City Wide became my new "home".

City Wide quickly put me to work and from that, I progressed to a position on the Capitol District Board. The District Board has kept me busy in one capacity or another for the past seven years.

Working with others on a project is one of the best ways I know to get acquainted in a new area. And, believe me, I have become pretty well acquainted in Tacoma.

In addition to making new friends, I have learned a great deal about plants which were different from the ones I had known in Alaska, in the Deep South, in California, and in the Mid West.

Like Old Soldiers who never die, Old Gardeners just dry up and fade away with the Autumn leaves.

Mary W. Tipton

Cookies

BARK COOKIES

Heat oven to 350°. Line a jelly roll pan, 11x15) with heavy foil. Place Saltines in pairs, side by side on foil , (36). If they don't fill pan, make ridge of foil to finish. Boil 3/4 cup brown sugar & 2 cubes oleo for 3 mins. Pour over crackers. Sprinkle chopped walnuts over. Bake in oven 5 mins., then spread one 12oz pkg. chocolate chips over all.

Bobbie Gordon

CHESS CAKE COOKIES

Mix by hand:
1 pkg. Duncan Heinz
Golden Butter
Cake Mix
½ cup soft butter
(not oleo)
2 eggs

Press into greased 13x9" pan. Mix in a small mixing bowl with electric mixer:
8 oz. softened cream cheese
2 eegs
1 lb. Powdered sugar

Pour on top of cake mixture. Bake at 350° for 35 to 45 minutes. Cool before cutting in squares or bars. Simply delicious & very rich.

Johanna Kane

CHESTNUT FINGERS

3/4 cup soft butter
¼ cup sugar
1 egg yolk
½ cup chestnut puree or canned chestnuts,

continued

Chestnut Fingers, continued

¼ tsp vanilla
1 cup flour
1 slightly beaten egg white
Sugar
½ cup chocolate dhips, melted
¼ tsp salt
¼ tsp cinnamon

In mixing bowl cream butter & ¼ cup sugar; add egg yolk. Beat till light & fluffy. Add chestnut puree & vanilla. Combine flour, salt, & cinnamon; add to creamed mixture. Roll a tbsp of dough into 2½ fingers. Dip one side of each finger in egg white, then in sugar. Place sugar side up on greased cookie sheet. Bake in 350° oven for 20 mins. Remove from sheet; cool on rack. Dip one end of cookie in chocolate; place on waxed paper till set.
Yield: 2½ doz.

CHOCOLATE KISSES COOKIES

1 3/4 cups sifted flour
1 tsp soda
½ tsp salt
½ cup Crisco (no butter)
1 egg
½ cup peanut butter
½ cup sugar
½ cup br. sugar
½ tsp vanilla

Sift flour, soda & salt together. Combine all ingredients & cream. Roll in ½" balls, then roll in sugar. Bake at 350° for 8 mins. Take out of oven, put chocolate kisses on top & gently push into cookie. Put back in oven for 2 mins. more. (Any longer & kisses will melt).

Lorraine Collen

CORNFLAKE CHOCOLATE CHIPS

3½ cups sifted flour
1 tsp baking powder
½ tsp salt
1½ cups soft butter (3 sticks)
1 cup sugar
1½ cups cornflakes
3/4 cup dk. brown sugar
¼ cup hot water
1 egg
1 tsp vanilla
1 6oz pkg choc. chips

Preheat oven to 375° & grease cookie sheets.
Sift flour, baking powder, salt onto wax paper. Beat butter, both sugars in large bowl until light & fluffy. Beat in water, egg, vanilla. Gradually stir in flour mixture. Gently stir in choc. chips & cornflakes, (try not to crush flakes). Drop by tsp., 1" apart, onto cookie sheets. Bake for 5 mins at 375°, or until cookies set & golden brown. Cool several mins on sheets, remove to wire rack to cool completely. Makes 10 doz.

Connie Twardowski

CARAMEL-CHOCOLATE SQUARES

1 14oz pkg caramels
1 5oz can evaporated milk
1 pkg. german choc. cake mix
1 cup flaked coconut
2/3 cup melted butter
3/4 cup chopped walnut
1 6oz pkg choc. chips

Heat oven to 350°. Heat caramels & ¼ cup of the milk in saucepan over med. heat, stirring constantly, until caramels are melted & mixture is smooth. Keep mixture warm over

continued

Caramel-Chocolate Squares, continued

low heat, stirring occasionally. Mix cake mix (dry), margarine, remaining milk & nuts. Spread ½ of the dough (1½ cups) in ungreased 9x13" pan. Bake 6 mins; remove & sprinkle choc. chips & coconut over baked layer. Drizzle caramel mixture over choc. chips & coconut. Drop remaining dough by tsp onto caramel layer, spreading evenly. Bake until cake portion is slightly dry to touch, 15-20 mins longer; cool completely. Refrigerate until firm. Cut into 2x1" bars. Makes 48 bars.

100 COOKIES

Cream together:
1 cup wh. sugar
1 cup br. sugar
1 cup margarine
Add & beat:
1 cup oil
1 egg
1 tsp vanilla

Combine:
3½ cups flour
3/4 tsp salt
1 tsp soda
1 tsp Cream of Tartar

Add dry ingredients to first mixture.
Fold in:
1 cup Rice Krispies
1 cup shredded coconut
1 cup quick oatmeal

Bake at 350° for 10 mins.

Hilda Smith

MINNESOTA OATMEAL COOKY

1 cup brown sugar
1 cup white sugar
1 cup shortening
2 eggs, beaten
1 tsp vanilla
3 cups oatmeal
1½ cups flour
1 tsp salt
1 tsp soda

Cream sugars & shortening. Add eggs & rest of ingredients. Makes 2 rolls of dough. CHILL overnight or until firm. Slice, bake 8-10 mins. at 350°.

Audrey Loomis

NEW ENGLAND GINGERSNAPS

3/4 cup butter
1 cup sugar
1 egg
4 tbsp molasses
2 cups all-purpose flour, measure before sifting
2 tsp soda
1 tsp cinnamon
1 tsp cloves
1 tsp ginger
Granulated sugar

Cream butter & sugar together thoroughly in large bowl. Add egg, then molasses, beat well. Sift dry ingredients together, add to creamed mixture & beat until smooth Refreigerate about 2 hrs. Roll in small balls about the size of a quarter; drop into a bowl of granulated sugar, turn to coat well, then place 2" apart on greased baking sheet. Bake at 350° for 11 to 12 mins. Allow to cool a minute before removing from pan. Freezes well. Yields about 6 doz. NOTE: Cookies puff up then flatten, they're supposed to.

Johanna Kane

PECAN PIE BARS

1 pkg yellow cake mix
½ cup melted butter
1 egg

Melt butter, add to cake mix, (after saving 2/3 cup of cake mix for making filling). Add egg, stir all together Put into 9x13" pan. Bake 15-20 mins. until light brown.

Filling:
2/3 cup cake mix (saved)
½ cup brown sugar
1½ cups dark corn syrup
1 tsp vanilla
3 eggs
1 cup pecans

Stir together 2/3 cup cake mix, brown sugar, corn syrup, vanilla, eggs. Beat at med. speed for 2 mins. Pour over baked crust. Sprinkle pecans on top, bake 30-35 mins. until filling is set. Cool, cut into bars. Makes 24-36

Connie Twardowski

PECOAT COOKIES
(pecans-coconut-oats)

1 cup margarine
1 cup brown sugar
1 cup white sugar
2 eggs, beaten
1 tsp vanilla
1 3/4 cups oats
½ tsp salt
2 cups all-purpose flour
1 cup chopped pecans
1½ cups coconut
½ tsp baking powder
1 tsp soda
¼ cup oat bran

continued

Pecoat Cookies, continued

Mix softened margarine & brown sugar. Blend in granulated sugar, eggs & vanilla. Add half the oats. After blending, add ½ pecans & ½ coconut. Sift baking powder, soda, & ½ the flour, add to mix gradually while stirring. Stir in remaining rolled oats & the bran. Add the rest of coconut. Stir in remaining pecans and sifted flour. Blend well after each addition of ingred. Form into mounds about the size of a large walnut, & place on a cookie sheet. They will spread to about double in size while baking. Bake at 350° for 18-20 minutes. Cool on rack. Yield: 40-50

Cliffe Fouch

POTATO CHIP COOKIES

2 cups brown sugar
1 cup shortening
2 cups flour
1 tsp baking soda
1 tsp vanilla
1 cup potato chips crushed
1 cup chopped nuts

Cream sugar, shortening & eggs. Add flour, soda & vanilla. Mix well. Add chips & nuts. Mix well to distribute evenly. Drop by tsp on ungreased cookie sheet. Bake 350° for 10-12 minutes. Makes 9 doz.

Lorraine Collen

PRALINE COOKIES

1 2/3 cups sifted flour
1½ tsp double-acting baking powder
½ tsp salt
½ cup butter
1½ cup brown sugar
1 unbeaten egg
1 cup pecan halves
1 tsp vanilla

continued

Praline Cookies, continued

Sift flour with baking powder & salt; set aside. Cream butter. Add brown sugar gradually, creaming well. Blend in egg, vanilla & dry ingredients; mix well. Drop by rounded tsp onto ungreased baking sheets. Bake at 350° for 10-12 mins. Cool. Break pecan halves into 2-4 pieces. Place 4-5 pieces on each cookie. Drizzle scant tsp frosting over top of each cookie. Makes 3½ doz.

Frosting:
Combine 1 cup firmly packed brown sugar & ½ cup cream in small saucepan. Bring to boil, stirring constantly; boil 2 mins. Remove from eat. Blend in 1 cup sifted powdered sugar; beat until smooth. If frosting becomes too thick, thin with a few drops cream.
NOTE: $1,000 winner in Pillsbury's Best 11th Bake Off, by Cheryl Dean Mathews, Charlotte, N. Carolina.

Johanne Kane

PUMPKIN COOKIES

1 cup brown sugar
1 cup cooked pumpkin or winter squash
½ cup oil
1 tsp vanilla
2 cups sifted flour
1 tsp soda
1 tsp baking soda
½ tsp salt
½ tsp cinnamon
½ tsp nutmeg
¼ tsp ginger
1 cup raisins
½ cup chopped nuts

In mixing bowl beat together sugar, pumpkin, oil & vanilla. Sift together dry ingredients; add to the pumpkin mixture & stir until smooth. Blend in raisins & nuts. Drop by spoonfuls on greased baking sheet. Bake at 350° for 12-15 mins. Low in cholesterol because no eggs or solid shortening.

GIANT RAISIN BRAN COOKIES

2 cups Raisin Bran crushed to 1½ cups
1 cup whole wheat flour
1 tsp baking soda
2 eggs
3/4 cup butter softened
2/3 cup sugar
½ cup brown sugar
1 cup all-purpose flour

Stir together Raisin Bran , flours & soda; set aside. In large mixing bowl, beat margarine & sugars until light & fluffy. Add eggs; beat well. Stir in cereal mixture, thoroughly. Drop by scant ¼ cup measure onto ungreased cookie sheet. Bake in 350° oven about 14 mins or until lightly browned.
Yield: 18 cookies.
Nutrition Info: per serving, 1 cookie Calories 190, Dietary Fiber 2g, Fat 9g

SEVEN-LAYER BARS

¼ cup sweet butter
1 cup graham cracker crumbs*
1 cup shredded coconut
1 6oz pkg chocolate chips
1 6oz pkg butterscotch chips
1 15oz can cond.milk
1 cup chopped nuts

Preheat oven to 350°. Melt butter in a 9x13 pan. Sprinkle graham-cracker crumbs evenly over melted butter & press down with fork or spoon. Sprinkle on a layer of coconut; then a layer of chocolate chips; then a layer of butterscotch chips. Pour cond. milk over all.

continued

Seven-Layer Bars, continued

Sprinkle on a layer of nuts & press lightly Bake for 25 mins. Cool in pan. Cut as desired.

*Note: Cheaper to make own crumbs.

Connie Twardowski

SPICEY PECAN CRISP SQUARES

Crust:
3 cups flour
¼ cup sugar + 2 tbsp
3/4 cup butter softened
¼ tsp. salt

Mix together until crumbly (will be dry). Grease jelly roll pan, 15x10x1. Press firmly in bottom of pan & bake at 350° for 20 mins.

Filling:
4 eggs, beaten
1½ cups sugar
1 tsp cinnamon
1 tsp cloves
1½ cup lt. or dk. karo syrup
1 tbsp vinegar
1 tbsp vanilla
3 tbsp melted butter
2½ cups chopped pecans

Mix all ingredients well. Fold in pecans & pour on top of crust & bake at 350° for 25 mins. Cool, cut into squares.

Almeda Hause

POSITIVELY BEST CHOCOLATE CHIP COOKIES

In large bowl cream:
1 cup butter or margarine
3/4 cup sugar
3/4 cup lt.br. sugar
2 eggs
1 tsp salt
1 tsp vanilla

Stir in 1¼ cup flour & 1 tsp baking soda dissolved in 1 tsp hot water. Stir in 1½ cup additional flour just until blended
Fold in 1 12oz pkg semi-sweet choc. chips.
2 cups chopped walnuts.
Bake at 375° for 8-10 mins. or until lightly browned on foil lined pans in upper third of oven.

Jo Martin

EASY LEMON COOKIES

1 pkg Lemon Cake Mix
2 tsp grated lemon rind
2 cups Cool-whip (4½oz)
1 egg, beaten

Mix & drop by tsp on dish of powdered sugar. Roll & press on to baking sheet, sprayed with PAM. Bake at 350 ° for 10-12 minutes.

Rena B. Myers

EVA'S DELICIOUS OATMEAL FUDGE BARS (BROWNIES)

Cream together:
1 cup butter or margarine
2 cups Br. sugar
2 eggs
2 tsp vanilla

continued

EVA'S OATMEAL FUDGE BARS, continued

Add to creamed mixture:
1 tsp salt 1 tsp soda
2½ cups flour

Fold in:
1½ cups Quick cooking oatmeal

In heavy pan, over low heat, melt 1 12oz pkg semi-sweet choc. chips, 1 can Eagle Brand milk, 2 tbsp butter & 1 cup chopped nuts. Spread approx. 2/3 of cookie dough into greased 9x13" pan. Spread with choc. mixture, spread rest of dough over top of chocolate mix. Bake at 350° for 30 minutes or until golden brown. Cut into Bars.

DELICIOUS COOKIES

Combine:
1 cup soft butter
1/3 cup thick cream
2 cups flour

Roll 1/8" thick, cut with small cookie cutter then put cookies into granulated sugar on both sides. Place on cookie cheet. Prick with fork. After cookies are cooked spread with filling & put together. Bake for 7-9 mins. at 375°.

Filling:
½ cup of butter, creamed
3/4 cup of powdered sugar
1 egg yolk
1 tsp vanilla or almond flavoring.

Lorraine Collen

FATTIGMANN, Norwegian

15 eggs
15 tbsp sugar
2 tsp Cardamon powder
15 cups flour
1 pt. Whipping cream
5 tbsp Brandy
½ lb. butter

Set aside 3 egg whites, add the other whole eggs to a large bowl, add sugar, beat until dissolved, add melted butter, cream, & stir with flour until sticky, add beaten egg whites, add flour until thick enough to roll. Sprinkle board with flour & roll paper thin. Roll diamond patern with Fattigmann cutter & tie end through middle slit. Cook in deep fat fryer at 350° until light tan.

Gyda Eide (1936)
Eileen Gilk (1990)

HONEY FIG-NUT BARS

3 eggs
1 cup honey
Grated peel of 1 lemon
1 cup flour
1 tsp baking powder
Powdered sugar
Dash salt
1 8oz pkg dried figs, chopped
1 cup chopped pecans

Beat eggs in mixing bowl until light & fluffy. Add honey & lemon peel & mix well. Combine flour, baking powder & salt in separate bowl & blend into egg mixture. Fold in figs & pecans. Grease 9x13" baking pan & line bottom with waxed paper. Bake at 325° for 40 mins. Let cool 5 mins. Loosen edges with sharp knife. Turn out onto board, cut into 2" squares sprinkle with powdered sugar. Makes 48.

LEMON BALLS

1 10oz box vanilla wafers, crushed
1 stick butter, melted
1 box powdered sugar
1 can frozen orange juice, thawed
1 cup pecans, chopped

Mix all ingredients thoroughly. Form into small balls & roll in coconut. Store in tight fitting tin in refrig. Makes 54.

Johanna Kane

LEMON BUTTER COOKIES

1 cup butter
½ cup powdered sugar

Blend & cream well then add 2 cup flour. Mix & form into ½" balls on ungreased cookie sheet. Flatten slightly with bottom of floured glass. Bake 15 mins. at 350° or until slightly brown.

Topping:
1 egg, beaten
2/3 cup sugar
3 tbsp lemon juice
grated rind of 1 lemon
1½ tbsp butter

Blend all ingredients in a pan or top of double boiler. Cook until thick, stirring constantly. Cool. Spread approx ½ tsp on top of each cookie. Sprinkle with powdered sugar. When packing in cookie tin, put wax paper between layers. OK to freeze.

Faye Hogan

ORANGE-ALMOND REFRIGERATOR COOKIES

1 cup shortening
½ cup white sugar
½ cup brown sugar
1 egg
1 tbsp orange juice
2 3/4cups all-purpose flour
½ tsp salt
½ tsp soda
1 tbsp grated orange rind
½ cup blanched almonds.

Cream the shortening & sugar. Add the well beaten egg. Sift the flour once before measuring, reserving ½ cup. Sift together remaining flour, salt, & soda & gradually add to the creamed mixture with orange juice, & rind. It requires some working with fingers to incorporate all the flour. Add the nuts cut in strips & sprinkle with ½ cup flour. Roll in a long roll about 3" in diameter, wrap in wax paper & chill. Slice off & bake on a greased baking sheet in a 400° oven. Makes about 6 doz.

Mary Lutz

PEAR OATMEAL COOKIES

½ cup butter
1 cup brown sugar
1 egg
2 cups rolled oats
1¼ tsp cinnamon
Granulated sugar
2 fresh pears, coarsely chopped
1 tsp vanilla
½ tbsp each baking soda & salt

Cream butter with brown sugar until smooth. Beat in remaining ingredients except sugar until combined. Drop by rounded tsp onto lightly greased baking sheet. Sprinkle generously with sugar. Bake in 350° oven 15 mins. or until lightly browned. Makes 4½ doz.

Eileen Gilk

D-16

FUDGE-TOPPED BROWNIES

1 cup margarine, melted
2 cups sugar
1 cup unsifted flour
2/3 cup cocoa
½ tsp baking powder
2 eggs
½ cup milk
3 tsp vanilla
1 cup walnuts, chopped
1 12oz pkg Choc. Chips
1 14oz can Eagle Brand Milk

Preheat oven to 350°. In large bowl, combine margarine, sugar, flour, cocoa, baking powder, eggs, milk & 1½ tsp vanilla; beat well. Stir in walnuts. Spread in greased 9x13" baking pan. Bake 40 mins. or until brownies pull away from sides of pan. In saucepan, melt chips with cond. milk & remaining vanilla. Immediately spread over hot brownies. Cool. Chill. Cut into bars. Makes 36-40 brownies.

HONEY-NUTTERS

1 cup chunky peanut butter
2/3 cup honey
½ cup inst. nonfat dry milk
16 graham crackers
1 cup shredded coconut

Combine peanut butter, honey & milk in a mixing bowl. Crush graham crackers with a rolling pin to make fine crumbs. Add crumbs to the peanut butter mixture; mix with your hands until well blended. Spread the coconut on wax paper. Make little balls by tsp. of peanut butter mixture & roll in coconut to coat each ball. Makes about 72 snacks.

Johanna Kane

SHORTBREAD COOKIES

1 lb. butter, not margarine
1 cup sugar
¼ cup rice flour
4 cups flour

Mix like pie dough, divide into balls, roll between layers of wax paper to 1/8 to ¼ " thickness. Cut with cookie cutter. Place on cookie sheet, bake 300° about 12 mins. Do not let these cookies brown.

Bobbie Rieck

SOUR CREAM DROP COOKIES

½ cup shortening
1½ cups brown sugar
1 cup thick sour cream
½ tsp baking powder
1 tsp soda
2 eggs
2½ cups flour
1 tsp vanilla
2/3 cup walnuts
½ tsp salt

Cream shortening & sugar. Add eggs. Mix. Add sifted dry ingredients alternately with sour cream. Blend in vanilla & chopped nuts. Drop by tsp on greased cookie sheet. Bake at 350° or 10-12 mins. Makes 6 doz.

Frost with:
6 tbsp butter
1½ cups powdered sugar
1 tsp vanilla
Blend in hot water until icing is of spreading consistency.

Audrey Loomis

SUGARLESS COOKIES
(For Diabetics)

1 cup flour
1½ tsp cinnamon
1 tsp baking soda
½ tsp salt
½ cup oil
2 eggs
1 tsp vanilla
¼ tsp nutmeg
1 tsp cloves
1 tsp allspice
1½ cup raisins
1 cup unsweet applesauce
½ cup chopped nuts
1 cup Q. Oats

Mix dry ingredients, add remaining ingredients to moisten. Drop by tsp onto greased cookie shets. Bake at 375° for 10-12 minutes.

Eileen Gilk

KISSES

2 egg whites
½ cup white or brown sugar
½ tsp. vanilla
2 cups corn flakes
½ cup chopped nut meats
1 cup shredded coconut

Beat egg whites until stiff but not dry. Fold in sugar, add flavoring, corn flakes, nut meats & coconut.
Mix carefully. Drop by spoonful on greased pan. Bake at 350° for 15 to 20 minutes. Remove immediately from pan.

UNBAKED COOKIES

2 cups sugar
½ cup milk
½ cup butter or oleo
3 tbsp. cocoa or 2 sq. chocolate
½ cup peanut butter
3 cups quick oatmeal
1 tsp. vanilla
1 cup chopped nuts

Bring to boil first four ingredients. Remove from heat & add rest of ingredients. Stir well. Drop by spoonful on wax paper. Let cool.

OATMEAL MACAROONS

1 cup margarine
1 cup brown sugar
2 eggs
1 tsp. vanilla
1 cup corn flakes
1 cup coconut
2 cups flour
3½ tsps. baking powder
½ tsp. soda
2 cups NOT QUICK oats

Cream margarine and brown sugar until creamy. Beat in eggs & vanilla. Add sifted dry ingredients. Fold in corn flakes, coconut & oatmeal. Drop 1 tsp. on cookie sheet. Bake 350° to 375°

D-20

APPLESAUCE COOKIES

½ cup butter
1 cup sugar
1 egg
1 cup applesauce, unsweetened
1 tsp. soda
½ tsp. each, cinnamon, cloves, nutmeg, salt
2 cups flour
1 cup raisins & chopped nuts

Cream the butter, then add sugar gradually. Add the beaten egg & the applesauce into which the soda has been stirred. Sift the spices & the flour together & add to mixture. Stir in the raisins & nuts. The consistency of the batter will depend on that of the applesauce used, so that more flour may be added, if necessary. Mix well & drop from spoon onto cookie sheet. Bake in a quick oven 375° for about 10 mins. or until done.

EVERYDAY COOKIES

Cream together until light & fluffy:
½ cup margarine
½ cup sugar
½ cup honey
Add 1 egg, beaten & blend well. Stir in sifted dry ingredients:
1 cup sifted flour
½ tsp. soda
½ tsp. baking powder
¼ tsp. salt
Stir well and add
1 cup quick-cooking oats
1 cup shredded coconut
1 tsp. vanilla
½ cup chopped nuts
Spread on greased baking sheet. Bake in 350° oven 12 to 15 mins. Cut in bars.

APPLE COBBLER

3 cups flour + 3 tbsp
½ tsp shortening
½ cup ice water
4-5 cups peeled & sliced apples
2 cups sugar
1 tsp cinnamon
1 tsp nutmeg
1 cup water
1 tbsp lemon juice
½ cup butter

Combine 3 cups flour (only) & salt in bowl. Cut in shortening unil mixture resembles peas. Add ice water few tbsp at time until dough comes together & pulls away from sides of bowl. Divide dough in ½ & roll out ½ to fit 9" sq. pan. Set aside.
Combine apples, sugar, cinnamon, nutmeg, water & lemon juice in sauce-pan. Bring to boil, then reduce heat & simmer until apples are tender about 5 mins. Combine remaining 3 tbsp flour & 3 tbsp water to form paste. Stir into apple mixture, then pour filling into pan. Slice butter over top of filling.
Roll out remaining dough & place on top of filling. Crimp to seal edges & make few slits in top crust. Bake at 350° for 1 hour. Makes 6 to 8 servings.

APPLE DUMPLINGS

Syrup:
2 cups water
2 cups sugar
¼ cup butter
¼ tsp cinnamon
¼ tsp nutmeg
Bring to a boil. Cut up 6 apples as for pie.

continued

Apple Dumplings, continued

Crust:

2 cups flour
2 tsp baking powder
1 tsp salt
3/4 cup crisco
½ cup milk

Combine these ingredients in a bowl adding milk last, stir until dough follows fork around the bowl. Roll out ¼" thick on floured board. Cut into 5" squares. Put apple & spice in center. Fold corners of dough to the center, pinch together, place in greased pan, pour syrup over. Bake at 375° for 30-40 mins.

Paula Waers

AFTER 8 DESSERT

12oz pkg chocolate dinner mints
2 oz sugar
6 egg yolks, beaten
10oz whipping cream
1 sm. wine glass of brandy

Boil sugar in 8oz water for 3 mins. Chop mints in blender, add boiling water, blend again until melted. Add egg yolks, blend 15 seconds. Cool. Add cream & brandy, blend. Freeze in 6 individual dessert cups.

Connie Twardowski

APPLE CHEESE TART

½ cup shredded cheddar cheese
¼ cup butter
½ cup sugar
½ tsp cinnamon
6oz cream cheese, rm. temp
2/3 cup heavy cream
2 tbsp sugar

continued

Apple Cheese Tart, continued

4 tart green apples peeled, cored & cut in ¼" slices
½ cup melted apple jelly
1 pkg prepared pie crust, baked

Melt butter in heavy large skillet over med. heat. Add sugar & stir until dissolved. Mix in cinnamon. Add apples & saute until tender, about 15 mins. Cool apples in sillet for 20 mins. Then whip together cream cheese, cream & sugar until well blended. Spread on top of pre-baked pie crust. Place apples on top of cream cheese mixture. Brush on apple jelly for a glaze. Top with shredded cheddar cheese.
Makes 1 9" tart.

Mary Kohl

APRICOT LEMON SOUFFLE

Tie wax paper around a souffle dish to make a high collar. Drain large can apricots, set aside 8 halves for decoration. Puree remaining fruit. Add juice of 2 lemons. Add enough syrup to make 2 cups.
Soften 2 envelopes unflavored gelatin in a little apricot mixture. Heat the remaining mixture, add softened gelatin

to this. Beat 5 egg yolks with 3/4 cup sugar. Beat in the warm apricot mixture. Allow to cool & slightly stiffen. Fold in 1¼ cups cream, whipped. Fold in stiffly beaten egg whites (5). Pour into souffle dish. Allow to set. Remove the paper collar. Press grated chocolate or chocolate shot to the exposed sides. Garnish top with apricot halves & piped cream. Looks fantastic.

SIMPLE BAKED APPLE ROLL
(Australia)

Make a paste & roll out:
1 egg & 1 cup self raising flour. Peel, slice thinly, 2 cored apples. Put all over the pastry.
Cream 2 tbsp sugar with 2 tbsp butter, spread over the apples. Roll up, jelly roll fashion. Put in greased baking dish, dot with butter. Add 1 cup boiling water. Bake 350° for 1 hour.

Jeanne Kantor

AUSTRALIAN CREAMY APPLE SLICE

Sift 1½ cup self raising flour
Add ¼ cup sugar
Ru in 3 tbsp butter
Add enough lemon juice to make pliable dough.
Knead lightly on floured board. Line 9" tin or dish.
Cut 3 med. apples, peeled, cored, to thin wedges.
Melt 1 tbsp butter. Cook apples gently, til tender NOT soft.
Scatter over pastry with ½ cup raisins, 2 tsp lemon rind.
Beat 200 grams sour cream with 3 eggs & ¼ cup milk & ¼ cup sugar. When smooth, pour over apples.
Use bits of pastry to decorate or latice the top.
Bake at 350° for 30 mins. or until set.

Jeanne Kantor

CHERRY CHEESE DESSERT SQUARES

1½ cups graham cracker crumbs
½ cup sugar
½ cup melted butter

1 8oz pkg cream cheese, softened
2 eggs
1 cup sugar
1½ tsp vanilla

Cherry Topping:
Combine 1 lb. 5oz can Cherry Pie filling with 1 tbsp lemon juice, ½ tsp almond extract & ¼ tsp cinnamon
Mix thoroughly the graham cracker crumbs, ½ cup sugar, & butter. Press evenly over bottom of 9x13 pan.
In a mixing bowl, beat cream cheese, then beat in eggs, 1 cup sugar & vnailla. Spread evenly over crumbs. Bake at 375° for 20 minutes. Cool. Spread Cherry Topping ovenly over top. Chill well. Cut into squares. Makes 12-15 servings.

Mary Lutz

CHERRY CRUNCH

Mix together:
1½ cups flour
1½ sticks oleo or butter, melted
2 tbsp sugar
½ cup chopped pecans

Press in a 9x13 baking dish & bake at 325° for 25 minutes. Cool.
Blend:
1 lg. pkg. cream cheese, softened
1 8oz pkg cool whip
2 cups sifted powdered sugar

continued

Cherry Crunch, continued

Mix together thoroughly & pour over cool crust. Put 2 cans Cherry Pie Filling over this mixture & CHILL! Cut in squares.

Almeda House

CHERRY DESSERT

Melt 30 large marshmallows in 3/4 cups milk (double boiler on low heat) Cool.
Fold in ½ pt cream, whipped.
Crush 1 7oz pkg. vanilla wafers.
Grease 9x13 pan. Line pan with wafers. Reserve some .
Layer, ½ marshmallow mix, 1 can cherry pie filling, rest of marshmallow mix & top with reserved wafer crumbs. Serve with whipped cream.
Serves 12

Virginia Allen

EL CHOLO FLAN
Los Angeles Restraunt

2 13oz cans sweetened cond. milk
2 cups milk
½ cup cream of coconut
1 cup sugar
½ cup corn syrup
1 tsp vanilla
6 eggs

Place canned milk, milk, cream of coconut, corn syrup, vanilla & eggs in a blender & blend thoroughly.
Melt sugar in a heavy skillet over low heat, stirring occasionally to keep caramel from scorching.
Add a few drops of water, a little at a time, stirring until caramel is of spreading consistency.

continued

El Cholo Flan, continued

Distribute caramel evenly among 8 5oz custard cups, tilting cups to spread caramel evenly. Or, spread mixture in a 9x13 pan. Pour the custard mixture into caramel-lined cups or pan & place a shallow baking pan with ¼" hot water. Cover with foil & bake cups at 350° for 50 mins., or pan 60 mins. until firm. When cool, place in refigerator for 1 hour. To serve, run a knife around outer edges of pan or cups & invert on serving platter. Makes 8 servings.

FRANGO
(1926-27)

½ cup maple syrup made of:
- ½ cup sugar
- 1/3 cup water
- ¼ tsp Mapleine

3 egg whites, beaten stiff
½ tsp vanilla

1 cup whipping cream
1 cup commercial cream
Beat creams together.

Cook syrup until it threads. Pour into egg whites, add vanilla, & fold into whipped cream. Freeze.

Mary Lutz

MACAROON SURPRISE

6 eggs
1 cup red maraschino cherries
1 cup pecans
4 tbsp sugar
½ pkg gelatin
3 doz almond macaroons
1 cup sherry or white wine

Break up macaroons very fine & soak in wine & juice of cherries. Cook yolks of eggs & sugar in a double boiler until thick. While very hot, add the gelatin which has soaked for 20 mins. in ½ cup cold water. Add to this the chopped pecans & cherries, then the macaroon mixture & fold in the stiffly beaten whites of the eggs. Pour into a mold & congeal on ice,(refrigerate). Serve with a decoration of stiffly beaten cream. Serves 12.

House & Garden - Sept. 1932

Mary Lutz

ORANGE FLUFF DESSERT

8 eggs
1 #2 can crushed pineapple
2 cups sugar
1 orange jello
Pinch of salt
Vanilla wafer crumbs

Beat egg yolks until very thick. Add the pineapple, with juice, & one cup of the sugar. Put on stove & bring to a boil, stirring often. Remove from heat at once & add the dry orange Jello. Stir well. Cool until you can touch pan with your hand.
In a bowl, beat egg whites & salt until peaks form. Slowly add 1 cup sugar & continue beating very well. Fold into custard mixture. Line large oblong cake

continued

Orange Fluff Dessert, continued

pan with vanilla wafer crumbs. Pour in the filling & top with more crumbs. Cool, for about 10 hrs, in refrigerator.
This keeps very well for several days & may be make ahead of time.
16 - 18 servings.
This recipe won a television program contest since it is low in calories & inexpensive.

Helen Bates

PEACH LEATHER

10 lg. peaches, nectarines, plums or apricots
1 cup sugar

Peel & slice peaches to measure 10 cups. Place fruit in a large saucepan. Add sugar & bring mixture to a boil, stirring until sugar is dissolved. Pour mixture into blender container & puree. Cool to lukewarm. Meanwhile, prepare smooth, level drying surface in full sunlight. Cover baking sheets, jelly-roll pans, or other flat surfaces with plastic wrap. Pour peach puree onto prepared surface, spread to 1/8" thickness, & let dry in sunlight. Cover with screen to avoid insects. Drying may take 20-24 hrs. Bring puree inside at end of day & finish drying second day.
Or set sheets of fruit in baking pans in oven at 150° & leave door open. Fruit is dry when puree can be peeled off plastic easily.
For storing, roll up leather with plastic wrap. Wrap in more plastic wrap & seal tightly. Leather will keep at room temp. about 1 month;

continued

Peach Leather, continued

in refrigerator 4 months; in freezer 1 year. Tear or cut into strips to eat.
Makes 3 (15x10") sheets.

BAKED PINEAPPLE

1 2½ lb can crushed pineapple
1 scant cup sugar
2 heaping tbsp flour
½ tsp salt
¼-½ lb. grated cheddar cheese
Buttered crumbs

Mix sugar, flour & salt, add pineapple & juice, grated cheese. Top with crumbs. Bake 350° for 40 mins. or until brown on top & set in center
Use buttered 1½ qt. casseroleor 8x8" pan. Good side dish with ham.
Serves 8-10.

Bobbie Rieck

QUICK DESSERT

1 small pkg. jiffy cake mix. Bake in 9x13 pan, 15 mins. at 350° & (cool). Mix 1 pkg. instant lemon pudding mix as directed, then beat in 8oz cream cheese. Spread over cake mix. Top with 8oz cool whip. Garnish with finely chopped nuts or coconut.
Simple but delicious.

Lorraine Collen

RASPBERRY DESSERT

60 vanilla wafers, crumbs
1/3 cup butter, softened
24 lg. marshmallows
½ cup milk
1 cup cream, whipped
1 3oz pkg raspberry gelatin
1 cup hot water
1 pkg (1 cup) frozen raspberries

Mix crumbs with softened butter (save some of this mixture for topping). Press remainder into 9x13 pan bottom. Melt marshmallows in milk, cool; pour in whipped cream, mix; spread half of mix atop crumb mix in pan, let set. Dissolve gelatin in hot water, add raspberries; pour mixture over marshmallow mixture in pan; let set. Spread other half of marshmallow mixture over gelatin mix. Top with reserved crumbs.

From Aspen Community Church, 1966

Connie Twardowski

TOFFEE BAR DESSERT

20 Heath bars
2 pkg. Lady Fingers
3 cups heavy cream (whipped)

Refrigerate Heath bars for several hrs; grind into small pieces. Whip cream, add crumbled Heath bars (save ½ cup for topping before adding to cream). Place layer of Lady Fingers in 9x9" pan, cover with mixture; repeat layers, ending with cream mixture. Sprinkle with reserved Heath bar crumbs. Refrigerate overnight. Makes 12 servings

From Aspen Community Church, 1966

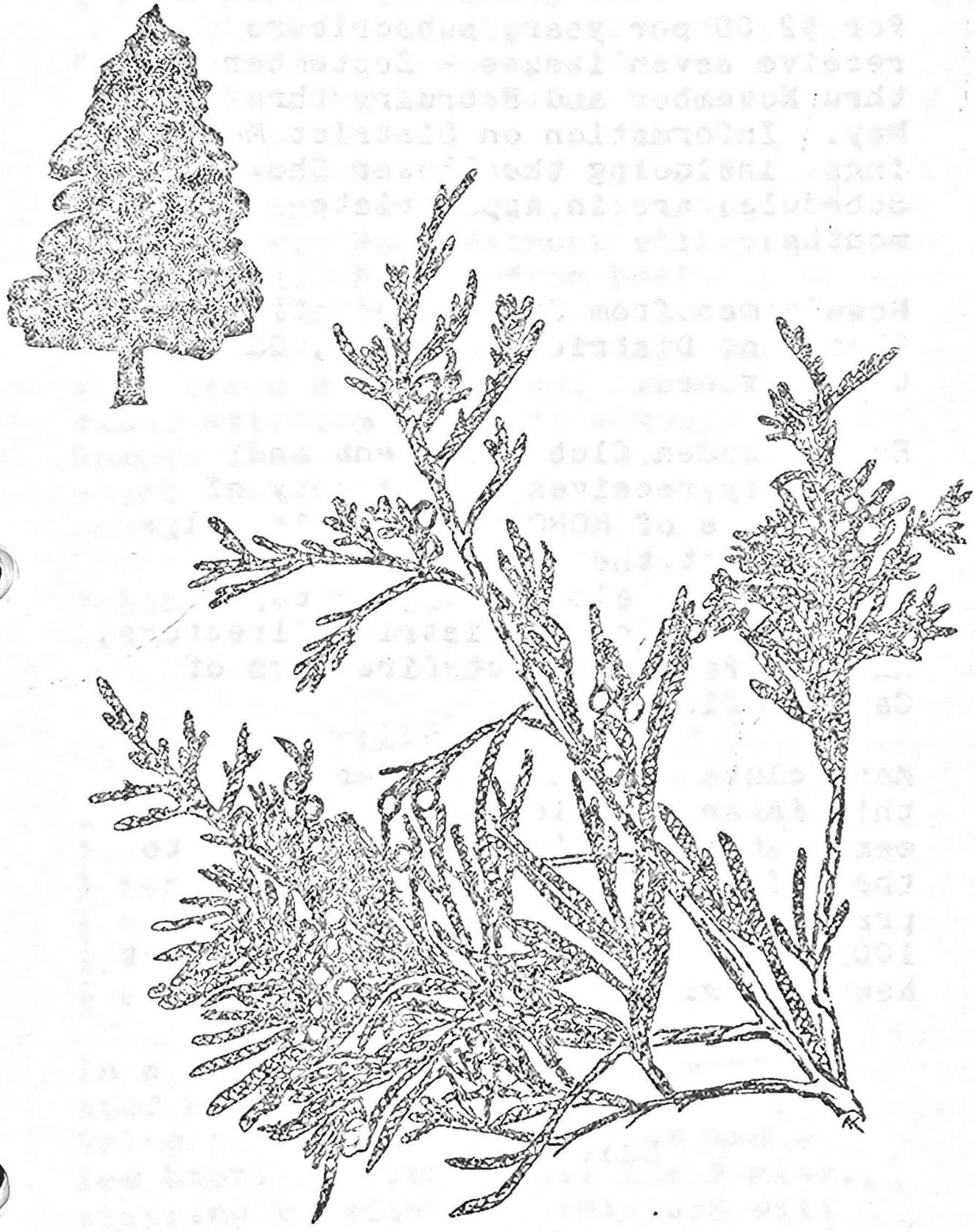
CARROT PUDDING

1 cup grated carrots
1 cup grated potatoes
1 cup brown sugar
1 cup chopped suet
1 cup seeded raisins
½ tsp nutmeg
1 cup currants
2 cups sifted flour
1 tsp mixed spices or allspice
½ tsp salt
1 tsp soda dissolved in 2 tbsp hot water

Steam 3 hours, mix.

Cream 1 cup sugar & ½ cup butter. Add ½ cup cream & heat in a double boiler. Add 1 tsp. vanilla & pour over pudding.

Mary Lutz



Juniperus scopulorum

HOROSCOPE - DISTRICT NEWSLETTER

This publication a source of information for events and news of State, District, and various clubs.

For $2.00 per year, subscribers receive seven issues - September thru November and February thru May. Information on District Meetings, including the Flower Show Schedule, are in appropriate months.

News comes from State and National Chairmen, District Chairmen, Garden Club members.

Every Garden Club President and Secretary receives a free copy of each issue of HOROSCOPE; This helps insure that the news gets to our members. We also send free copies to State Officers, District Directors, and all Past District Directors of Capitol District.

Many clubs have 100% membership; this is an excellent idea as each member then has individual access to the information. We encourage this practice by publishing the names of 100% clubs in HOROSCOPE, the District Newsletter.

Mary M. Kohl

Editor

BAKED CARMEL POP CORN

1 cup butter
2 cups packed brown sugar
1 tsp salt, vanilla & baking soda.
½ cup light corn syrup
6 qts. popcorn popped *

Melt butter, add sugar, syrup & salt. Bring to a boil, stirring constantly. Boil without stirring for 5 mins. Remove from heat. Stir in soda & vanilla. Pour slowly over popped corn & mix well. Put in 2 large shallow pans. Bake 45 mins. stirring every 15 mins. Remove from pans onto foil. Break apart when cool & store in airtight containers. ENJOY!

* Remove unpopped kernels.

Roberta Hay

CHOCOLATE CREME FUDGE

5 oz evaporated milk
1 1/3 cups sugar
¼ tsp salt
¼ cup butter
3/4 cup marshmallow cream
½ cup chopped walnuts or pecans
1 tsp vanilla
6oz semisweet chocolate chips

In a 2½ - 3 qt pan, combine evaporated milk, sugar, salt, & butter. Bring to a rolling boil over med.-low heat, stirring; boil for 5 mins., stirring constantly. (Mixture will scorch if heat is too high). Remove from heat; add chocolate chips & stir till melted. Quickly stir in marshmallow cream, vanilla, & walnuts till blended. Pour into

continued

Chocolate Creme Fudge, continued

a buttered 8" pan; spread to make an even layer. Let cool, then cover & refrigerate. Cut into 1" squares to serve. If make ahead, wrap air-tight & refrigerate for up to 2 weeks.

CHOCO-PEANUT FUDGE

Follow directions for Chocolate Creme Fudge, but omit salt & butter; instead, combine 1 cup Chunky Peanut Butter with milk & sugar. Omit walnuts; add ¼ cup coarsely chopped unsalted peanuts.

PEPPERMINT CREME FUDGE

Follow directions for Chocolate Creme Fudge, but omit walnuts. Instead, stir in 2/3 cup crushed hard peppermint candy.

CHOCOLATE -DIPPED BRITTLE

2 cups sugar
1 cup light corn syrup
½ cup water
1 tbsp soda
2 cups semi-sweet chocolate chips
1/3 bar paraffin

In a heavy 2 qt. saucepan, combine sugar, corn syrup, & water. Stir over med-high heat until sugar dissolves. Continue cooking & stir-ring, until mixture reached hard crack stage (300° on a candy ther-mometer) & just begins to turn golden Remove from heat & stir in baking soda. Pour onto greased baking sheet. Cool & break into pieces. In top of a double boiler over hot water, melt chocolate chips with paraffin. Dip about 3/4 of each

continued

piece of brittle into chocolate. Place pieces of candy on waxed paper until chocolate is set.
Yield: 1½ lbs of candy

FANTASY FUDGE

3/4 cup margarine (1½ sticks)
3 cups sugar
2/3 cup evap. milk
1 12oz pkg semi-sweet chocolate chips
1 7oz jar marshmallow creme
1 cup chopped nuts
1 tsp vanilla

Microwave cooking time: 12 mins.
Prep time: 10 mins.

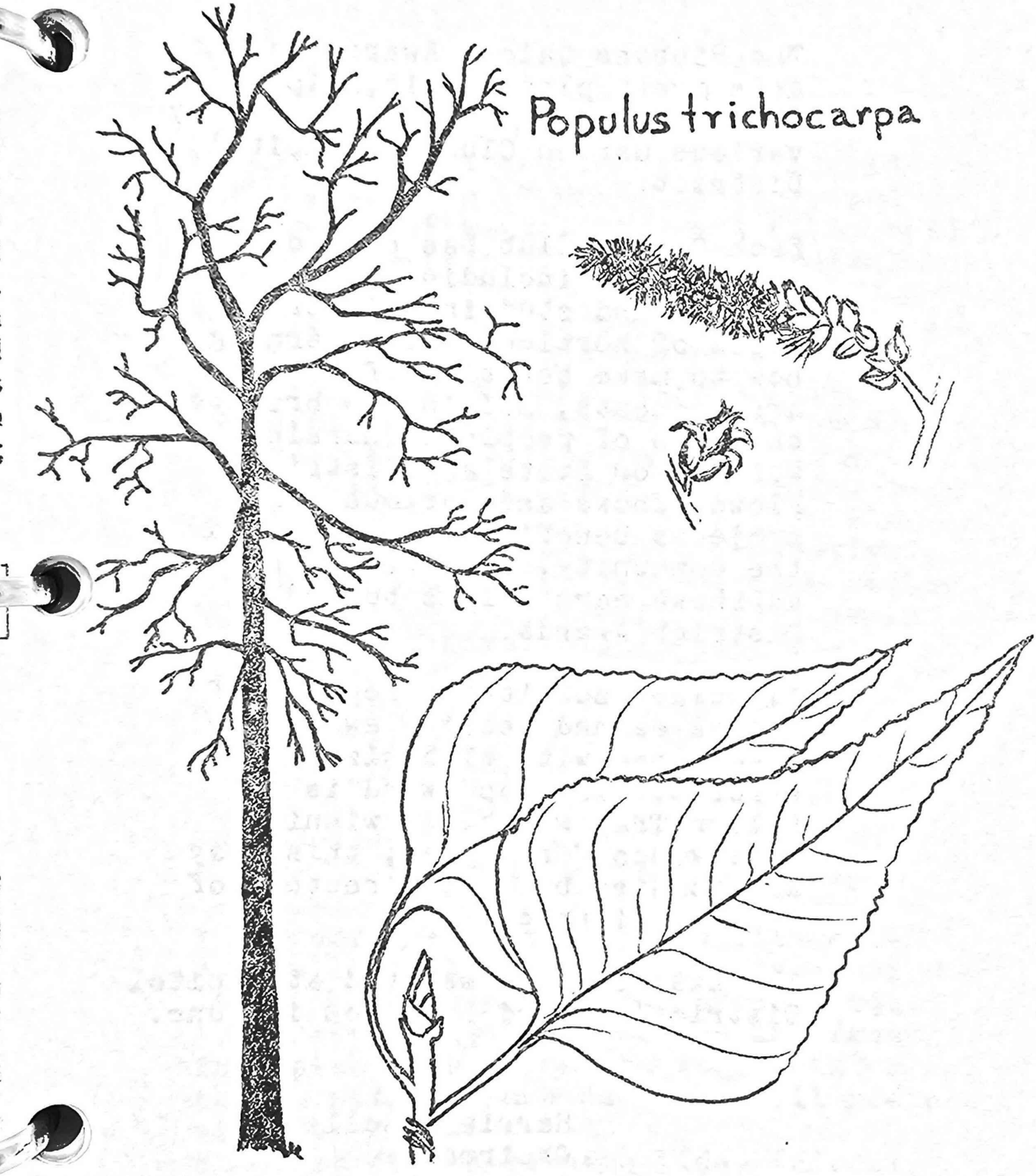
Microwave:
Microwave margarine in 4 qt micro-safe bowl on HIGH 1 min. or until melted. Add sugar & milk; mix well. Microwave on HIGH 5 mins. or until mixture begins to boil, stirring after 3 mins. Mix well; scrape bowl. Continue microwaving 5½ mins; stir after 3 mins. Stir in chips until melted. Add remaining ingredients; mix well. Pour into greased 9" sq. pan or 13x9" pan. Cool at rm temp; cut into squares. Makes 3 lbs.

ROSALYNN CARTER'S PEANUT BRITTLE

3 cups sugar
1½ cups water
1 cup white corn syrup
3 cups raw peanuts
2 tbsp baking soda
4 ? butter
1 tsp vanilla

Boil sugar, water & syrup until it spins threads. Add the peanuts & stir constantly until syrup turns golden brown. Remove from heat, add remaining ingr. & cont. stirring until butter melts. Pour quickly on 2 buttered rimmed cookie sheets. As mixture begins to harden around edges, pull til thin.

Jackie Cole


Populus trichocarpa

RIBBONS GALORE AWARDS

The Ribbons Galore Award Chairman gets great pleasure in helping to reward the good work performed by various Garden Clubs of Capitol District.

Each Garden Club has numerous activities, including: growing and studying different types of horticulture, learning how to make beautiful flower arrangements, helping to brighten the days of people in nursing homes, working on State and District Flower Shows and various other projects benefiting members and the community. Activities such as these earn points toward District Awards.

All clubs submitting reports of points earned receive awards in accordance with club size and efforts. The top award is a Silver Tray which the winning club keeps for a year; this tray was donated by Past Directors of Capitol District.

The awards are presented at Capitol District's Award Luncheon in June.

Harriett Holl
Chairman

Canning & Freezing

TIPS on Canning & Freezing

For fresh berries; freezing
SYRUP PACK- this is best for berries to be served uncooked. Pack berries into containers and cover with a cold syrup make with three parts sugar and four parts of water. Leave ½ to 1" head space in container. Seal and freeze.

SUGAR PACK- good for berries to be used for pie or jam. To 1 quart of berries, add 3/4 cup of sugar. Turn berries over and over until mst of the sugar is dissolved. Fill containers' leaving ½ to 1" of head space. Seal and freeze.

UNSWEETENED PACK- although generally not as high quality tasting, this method is satisfactory for berries for use in pie or jam. Also this is appreciated by those, such as diabetics, who must restrict their use of sugar. Pack berries into containers, leaving ½ inch of head space. Seal and freeze.

For pickles; canning
* Select standard canning jars, caps or lids.
* Do not use jars and lids from commercially-packed foods; they are not suitable or safe for home preserving.
* Be sure jars and closures are free from nicks, chips or cracks, dents or rust. Defects such as these will prevent airtight seals.
* Never re-use canning lids, (discs).
* Canning jars may be re-used. Be sure to re-check jars for defects such as nicks, chips, cracks, dents or rust.

Wash jars in hot soapy water. Rinse well in hot clear water. Keep jars in

continued

Canning, continued

hot water until ready to pack with food.

* Use large stoneware, glass, pottery or unchipped enamelware containers for recipes that remain in a vinegar or brine solution for any length of time.
* Do not use copper, brass, iron or galvanized utensils. These metals may react with the acid and salt in the pickling liquid and cause undesirable color changes or form hazardous compounds.
* Use the varieties of cucumbers grown especially for pickling.
* For best flavor and texture, pickling cucumbers should be used within 24 hours after picking. Be sure to remove blossoms from the cucumbers. They can be the source of enzymes responsible for soft pickles.
* Select slightly underripe fruits since they retain their shape and texture after being pickled.
* Avoid soaking produce. This causes a loss of flavor and nutrients
* Use only fresh spices, either whole or ground. Old spices impart a musty taste to preserved foods.

Use non-pure granulated pickling salt or iodized table salt. Iodized table salt causes pickles to darken.

The use of alum and lime is not necessary for crisp pickles when quality ingredients and standarized recipes and procedures are used.

KOSHER DILLS

Wash pickling cucumbers. Put in quart jar with 1 tsp pickling spices

continued

Kosher Dills, continued

and 1 clove garlic. Add 2 tsp dill seed and 1 tbsp plain salt (not iodized). Pack whole pickling cucumbers tightly in jar. Fill quart jar with cold water. Take fresh dill weed and pack on top, (optional). Turn jar upside down overnight. Next day turn jar right side up. Pickles may be eaten in two weeks.

ZUCCHINI RELISH

10 cups zucchini, ground & unpeeled
4 cups diced onion
1 green pepper, diced
½ red pepper, diced
2 large carrots, diced
Add 5 tbsp salt, mix altogether and let stand overnite. Rinse and drain well (cold water).
Add 4 cups sugar, 1 tbsp tumeric, 2½ cups vinegar, 1 tbsp celery seed.
Cook ½ hour, seal while hot.
Makes 7 pints.

You can also add 1 tsp each thyme, dry mustard & dill seed.

Mary Lutz

SWEET CHUNK PICKLES

Pour boiling water over whole cucumbers for 4 mornings, approx. 1 dish pan full. Fifth morning, wash & cut into chunks.

Mix syrup, bring to boil & pour over for 3 mornings.

2 qts. vinegar 4 tbsp. pickling spices
16 cups sugar 6 tsp. salt

Put in jars and seal.

Preserves & Jellies

HOT PEPPER JELLY

2 cups sweet pepper, finely ground
6 cups sugar
1½ cups cider vinegar
¼ cup fresh peppers, ground
6oz liquid pectin, certo

Wash peppers, remove stems & seeds, grind very fine, drain well. Measure chopped peppers into large kettle, add sugar & vinegar, bring to a boil. Remove from heat, let cool 20 minutes. Bring mixture to rolling boil, boil 2 min. Remove from heat, immediately stir in pectin, stir & skim 5 minutes. Ladle into hot, sterile jars. Seal.
Spread on block of cream cheese, or serve with cheese and crackers separately. Makes 6 cups.

Connie Twardowski

PEAR-ORANGE MARMALADE

2 oranges
1 lemon
1 box Sure Jell
1 qt pears, approx.
5 cups sugar

Remove rinds from fruits. Lay sections flat. Scrape & discard half of white part. Thinly slice remaining part. Add 1 cup water & 1/8 tsp soda. Cover & simmer 30 min. Chip peeled fruit & remove all membrane. Add to rind & enough pears to make 4 cups. Continue with regular directions on Sure Jell box. May take 2 weeks to set. I boil a little longer.

Ann Geving

FLORIDA FRUIT MARMALADE

1 lemon
4 oranges
12 kumquats
1 #2 can crushed pineapple
Sugar
1 grapefruit
12 calamondins
Water
1 16oz jar maraschino cherries chopped

Wash & seed fruits; peel oranges, lemon, grapefruit. Cut half of the peels into narrrow strips, cover with water, simmer 15 min., drain; repeat process. Combine seeded kumquats, calamondins, orange, lemon, grapefruit pulps; chop in blender or processor. For each cup of chopped pulp, add ½ cup water, let stand overnight Next day, add pineapple, chopped cherries, cooked peels. Measure 6 cups of combined fruits into large kettle, add 3 cups sugar; boil until liquid sheets off spoon, stirring constantly. Remove from heat, ladle into hot sterile jars, seal. Makes 4 cups.

Connie Twardowski

WINE JELLY

3 cups sugar
1 3oz liquid fruit pectin
2 cups any flavor wine
Paraffin

Measure sugar & wine into top of double boiler; mix well. Place over, but do not let touch, rapidly boiling water. Stir 3-4 min. or till sugar is dissolved. Remove from heat. At once stir in fruit pectin & mix well. Skim off foam, if necessary. Place a metal spoon in a hot, sterilized wine glass (to prevent glass from breaking). Quickly pour hot jelly into glass to within ¼" from top. Remove spoon. Repeat. Top with Paraffin. Yield: 6 glasses

PRESERVING HUSBANDS

Some insist on keeping them in a pickle, while others keep them in hot water. This only makes them sour, HARD, & sometimes BITTER.

Pure varieties may be made sweet, tender & good. Garnish them with patience, sweeten with smiles, flavor with kisses to taste, then wrap them in a mantle of chastity.

Keep warm with a steady fire of domestic devotion & serve with peaches & cream.

Serves every woman.

Elizabeth Neuschwander

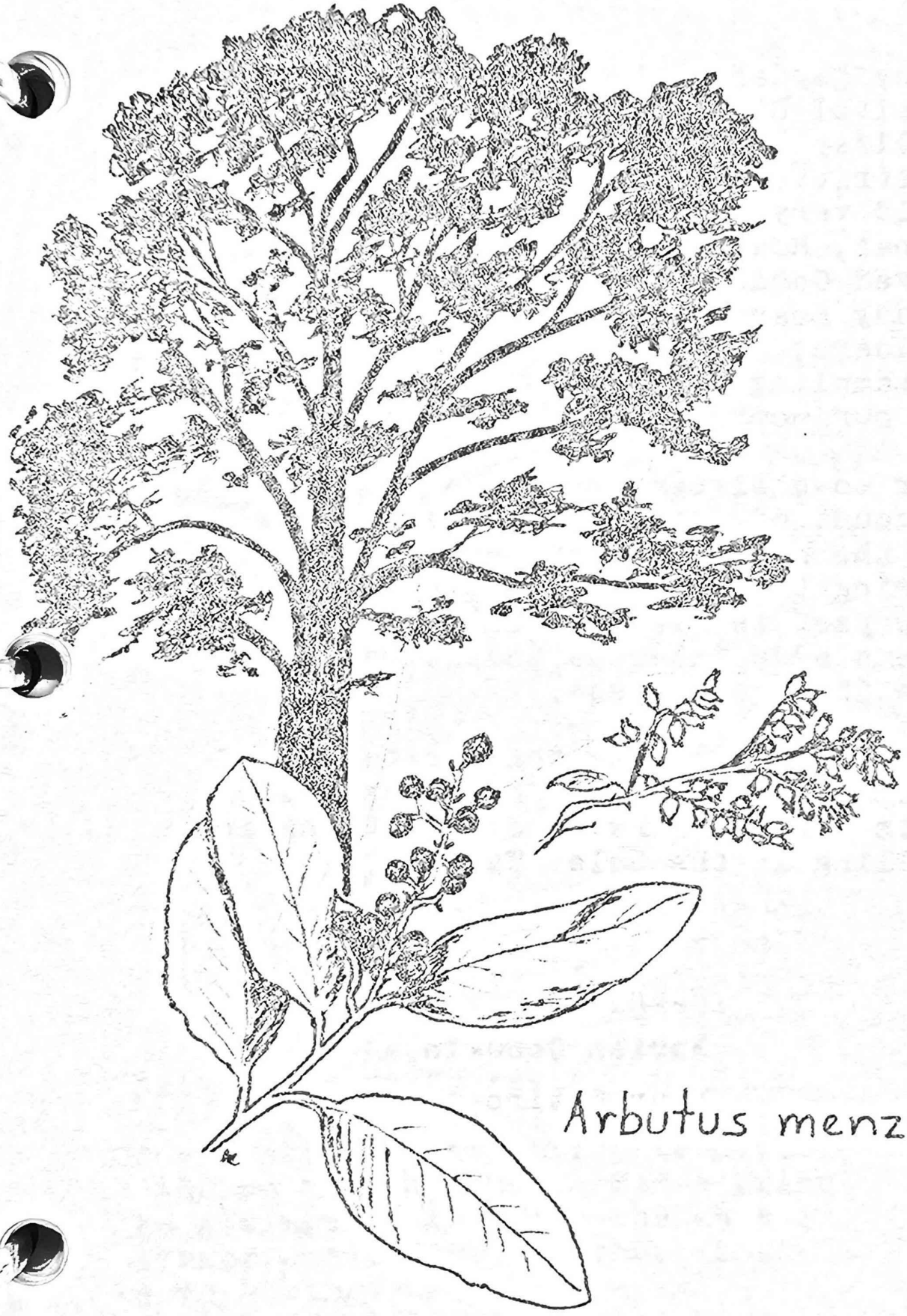
MARINATED CARROT SLICES

2½ cups sliced carrots
½ sweet onion
½ sweet
½ can tomato soup
¼ cup salad oil
½ cup sugar
6 tbsp. vinegar
2 tbsp. mustard
½ tbsp. worcestershire sauce
½ tsp. pepper

Cook carrots & drain. Cut onions & pepper in slices & mix with carrots. Mix all other ingredients and pour over carrots.

Cover & marinate for 12 hours. Drain to serve. You may use marinate sauce for a second batch.

GOOD! GOOD!



Arbutus menziesii

SALES SQUARE TABLES - HOLIDAY SHOWS

Many garden clubs and board members of Capitol District helped fill the Holiday Sales Tables at the State and District Christmas Shows. Many items sold very well, including Bird Seed Cones, House Plants, Tree Ornaments, Baked Goods, Jams, Jellies, Preserves, Teddy Bears, Towels, Aprons, Pot Holders, Herb Vinegars - this is just a sampling of items made and donated by our members.

Our co-chairperson kept an accurate account of donations. The effects of the recession were noticed in comparing the donations and results of the past two years. Sale of these items adds interest and helps to make the Shows a success.

We enjoyed sharing the excitement of preparation for the Christmas Season with many members, who took turns in selling at the Sales Tables.

Ruth Green

Marion Goodwin

Your Chairpersons

Fish & Seafoods

CRAB OR SHRIMP CASSEROLE

8 slices bread
2 cups shell fish
½ cup mayonaise
1 cup celery, chopped fine
1 onion, chopped fine
1 green pepper, chopped fine

Remove crust from bread & dice in ½" cubes. Place layer of bread in a greased 8x11 pan. Cover with mix & then another layer of bread. Beat 4 eggs & mix with 3 cups milk. Pour over casserole contents. Cover mix in pan & let stand over night in refrigerator. Bake at 350° for 15 mins. Pour 1 can cream of mushroom soup over contents & top with grated cheerse. Bake for 1 hour more at 325°. Serves 8.

Carole Pitzler

FAST SEAFOOD STEW

2 cans Minestrone soup
2 cans Progresso white clam sauce (find in spag. sauce section)
1 lb. any white fish fillet (cut into bite-size chunks)
2 lg. carrots, thinly sliced
Salt & pepper to taste

Cook carrots until crisp tender. Add to Soup & Sauce. Mix & bring to a simmer. Add fish chunks & simmer until fish is done, about 5 to 7 mins.
This is really a fast stew & very tasty.

Delores Kastelle

IMPOSSIBLE SEAFOOD PIE

1 lb. any cooked seafood
1 sm onion, chopped
1 cup sharp cheddar cheese, grated
½ tsp salt
3 oz cream cheese cubed
1½ cups milk
2/3 cups Bisquick
3 eggs
Dash of nutmeg

Mix seafood, cheese, onions; spread in bottom of 9" pie plate. Beat remaining ingredients together until smooth, pour over fish-cheese mixture. Bake at 400° for 30 mins. Cool 5-8 mins before serving.

Connie Twardowski

NEW ENGLAND SEAFOOD CASSEROLE

1 lb crab meat or half lobster & half crab
1 lb cooked shrimp
½ cup chopped green pepper
¼ cup diced onion
1 tsp paprika
1½ cups celery, finely chopped
½ tsp salt
1 cup mayonnaise
1 tbsp Worcestershire sauce
2 cups crushed potato chips

Combine all ingredients except potato chips & paprika. Spoon into buttered 2 qt casserole dish. Top with potato chips & sprinkle with paprika. Bake in 400° oven 25 mins or until hot & bubbly

Madelyne Smith

OYSTERS ROCKEFELLER

1 sm bunch spinach, cleaned & chopped
2 tbsp olive oil
2 tbsp anisette
18 Xsm shucked oysters
3 lg cloves garlic

continued

Oysters Rockefeller, continued

Heat oil, add garlic, then chopped spinach Saute for 1 minute; add oysters, toss until firm. Add anisette & heat for 30 seconds more. Arrange spinach on serving dish (or shells) & place oysters on top of spinach. Garnish with lemon. Serves 6.

PORTUGUESE FISH

5 med potatoes
2 med onions
3 tomatoes
¼ cup chopped parsley
1 cup black olives
½ cup olive oil
¼ cup vinegar
1 tsp black pepper
1 tsp salt
½ tsp garlic powder
1 lb white fish, (halibut is great)

In a cooking pot place a layer of thin sliced potatos on the bottom. Add successive layers of onion, tomatoes & fish. Add a little parsley, salt, paepper, olive oil, vinegar, garlic powder & olives. Begin over again, adding another layer of each. Repeat, layering until all ingredients are used up. Bring to a boil & let simmer until potatoes are tender.

From Ocean Shores Lioness Club

SEATTLE SHRIMP CHOWDER

1½ lbs sm red potatoes, diced
½ cup each chopped celery & onion
1 sm carrot, diced
1 tbsp parsley chopped
8oz tiny cooked shrimp
2 3/4 cup half & half
3/8 tsp each thyme & marjoram
Water & 1 tsp salt
Pepper to taste

continued

Seattle Shrimp Chowder, continued

In large saucepan combine potatoes, celery, onion, & carrot; add enough water to cover vegetables. Bring to a boil; cover; reduce heat; boil gently 5-7 mins until potatoes are tender. Drain; stir in shrimp; ½ & ½, crushed herbs, & parsley; heat through but do not boil. Season as desired. Serves 4-6

Jackie Cole

SHRIMP CASSEROLE

- 1 6½oz can crab
- 1 1lb box wild rice
- 1 lg bell pepper, chopped
- 1 lb COOKED SHRIMP
- 1 cup onion, chopped
- 1 tbsp Worchestershire sauce
- 1 cup chopped celery
- 1 sm can sliced mushrooms
- 1 cup mayonnaise
- 3/4 cup can milk

Cook rice according to directions on box. Combine all ingredients. Bake in a 2 qt. glass casserole dish at 375° for 30 to 45 mins.

Jackie Cole

SALMON JARDINIERE

- 2 lbs skinless salmon fillets
- Salt & pepper to taste
- ½ cup tomatoes, diced
- ½ cup zucchini, diced
- 3 tbsp butter
- 2 tbsp onion, minced
- 1 cup Monterey Jack or Swiss cheese,

Rinse salmon, pat dry. Cut fillets into 6 equal portions. Place in single layer in large shallow pan

continued

Salmon Jardiniere, continued

sprayed with non-stick veg. spray. Sprinkle with salt, pepper, tomato & zucchini. In small skillet melt butter, add onion, sauté until soft. Pour onion & butter over vegetables. Bake at 425° until fish is slightly translucent in the thickest part, (8-10 mins per inch of thickness). Remove for oven, sprinkle with cheese Broil 4" from heat source until cheese melts & flesh turns from translucent to opaque & flakes easily when tested with a fork. Serves 6 persons.

SHRIMP MOSTACCIOLI

2 cups mostaccioli (cooked in 3 quarts water with 1 tbsp salt)
3 cups milk
½ cup mayonnaise
½ tsp pepper
½ cup onion chopped
1 can cream of shrimp soup or cream of chicken
4 eggs, beaten
1 tsp salt
1½ cups celery, chopped
1 lb cooked & shrimp
1 cup shredded cheddar cheese

Combine milk, eggs, mayonnaise, salt, pepper, celery, onion & shrimp. Place cooked mostaccioli in buttered 3qt casserole & pour other ingredients over top. Cover & refrigerate 6-24 hours. Bake uncovered at 375° for15 mins. Pour soup over top & sprinkle with cheddar cheese. Continue to bake for 1 hour.

Madelyne Smith

SHRIMP NOODLE CASSEROLE

2 cups dry noodles
1 can cr. of shrimp soup
1 can shrimp
1 cup milk
½ cup mayonnaise
1 cup cheese, grated
1 can onion rings

Combine & bake at 325° for 30-40 mins. Top with onion rings last 10 mins of baking. Serves 6.

Ruby Hatch

STEAMED CLAMS OR MUSSELS

6 dz clams
½ cup water
2 shollots, chopped
1 thyme sprig, or pinch of dried thyme
½ cup dry white wine
4 garlic cloves, chopped
Bay leaf
6 peppercorns

Scrub the clams under water & soak in salted water for 1 hour. Mussels need only be soaked 30 mins. Debeard the mussels. Place clams or mussels in deep kettle with the wine, water, garlic, shallots, bay leaf, thyme, & peppercorns. Steam over high heat, tightly covered, until all the clams are just open, anywhere from 3 to 10 mins depending on the size & type of clam. Shake the pan from time to time to redistribute the clams. Do not overcook. Discard any that do not open. With a slotted spoon, remove the clams to large soup bowls or deep plates, reserving the cooking broth. Strain the broth through cheesecloth & pour it into small glasses, one for each serving. Pour melted parsley butter into small dishes for each serving. To eat, lift each clam out of its shell by its black neck with a fork or your fingers, dip it first in the broth, then in butter.

STUFFED TUNA LOAF

1 loaf Italian bread
1 9oz can tuna
1 3oz can chopped mushrooms
½ cup chopped celery
1½ cups sliced stuffed olives
½ cup chopped onion
3/4 cup creamy salad dressing

Cut a thin slice from the top of the bread loaf. Carefully scoop out enough crumbs from the center to make 2 cups of loosely packed crumbs. Combine tuna, mushrooms with broth, celery, olives, onion, salad dressing & bread crumbs. Mix well & pack lightly into bread loaf. Replace top & wrap in foil. Bake at 375° for 55 to 60 mins. Slice to serve. Makes 4 servings.

1950's Club

Eileen Gilk

CRAB SALAD CASSEROLE

1 green pepper, chopped
1 cup celery, minced
1 sm. can shrimp
½ tsp. salt
1 tsp. Worcestershire sauce
1 onion, chopped
1 lb. can crab meat, shredded
1 cup mayonnaise
Dash of pepper
1 cup buttered bread crumbs

Combine all ingredients except crumbs & put into buttered casserole. Top with crumbs. Bake at 350° for 30 minutes.

Johanna Kane

JUDY'S CRAB QUICHE

1 pie shell
7½oz can crab
1½ cups grated Gruyere cheese or Monterey Jack
4 lg. green onions, chopped

Beat together:
4 eggs
1 cup milk
1 tsp. salt
1½ tsp. mace or nutmeg

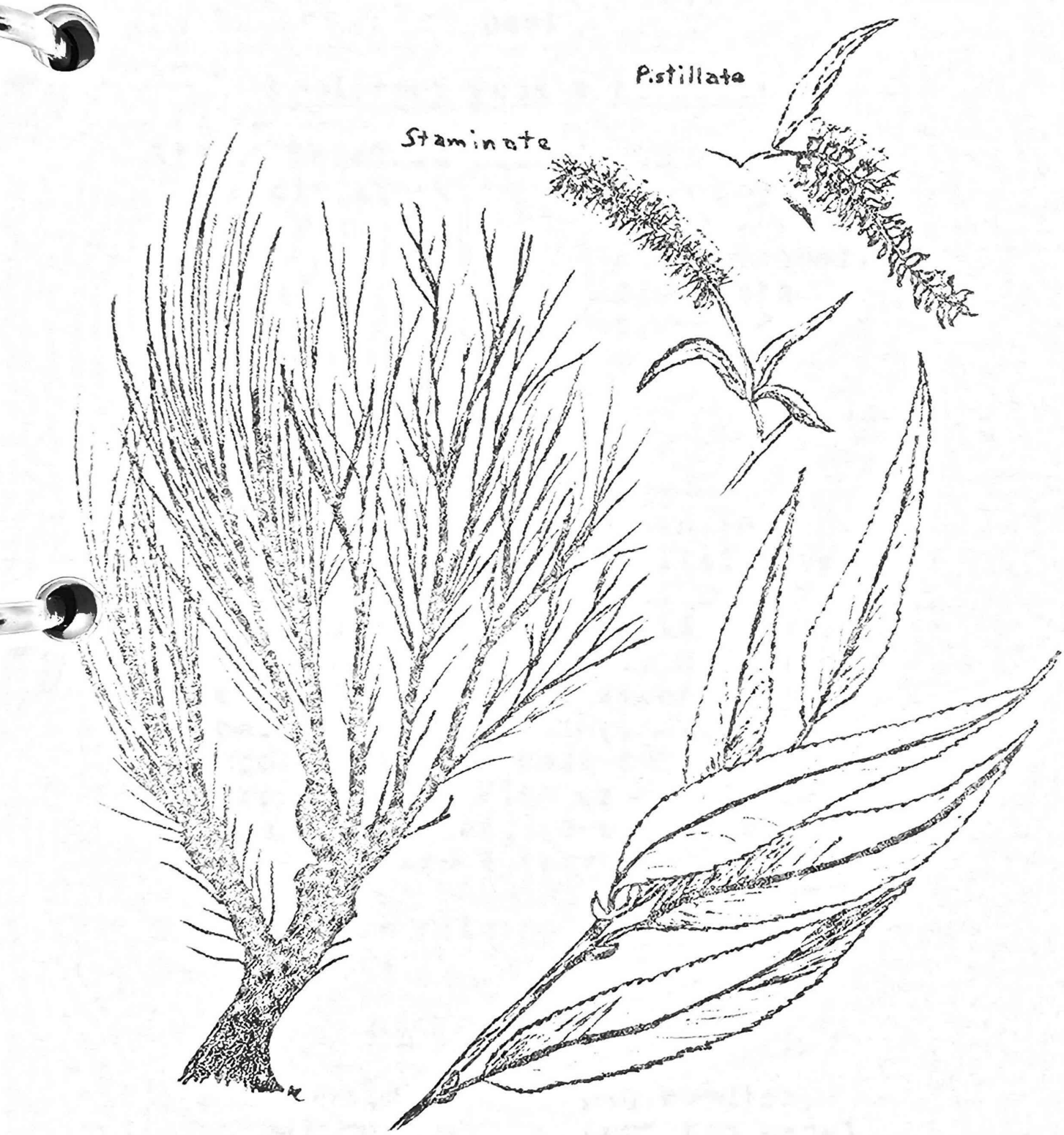
Bake pie shell for 4 mins. Add crab, onion, cheese & egg-milk mixture. Sprinkle almonds on top. Bake 10 mins. at 400° for 35-40 mins at 325°.

Eileen Gilk

FISH TENDER BATTER

1½ cup flour
2 eggs
1 tbsp. baking powder
1 tsp. salt
1 cup milk

Mix & sift dry ingredients. Beat eggs & milk, add to flour mixture. Stir until smooth. Dip fish sticks in batter & deep fry until done. You can use on fish steaks & fry in skillet.



Salix lasiandra

Meats & Main Dishes
Beef, Cheese & Pork

Beef

Foolproof Beef & Broccoli

3/4 lb boneless beef sirloin steak
1 tbsp veg. oil
1 clove garlic, minced
1 med. onion, cut into wedges
1 can 10 3/4oz Cream of Broccoli Soup
1/4 cup water
1 tbsp soy sauce
2 cups broccoli flowerets
Hot cooked noodles

Slice beef across the grain into very thin strips. In skillet, over med-high heat, in hot oil, cook beef & garlic until beef is browned. Add onion. Cook 5 mins., stirring often. Stir in soup, water & soy sauce. Heat to boiling. Add broccoli. Reduce heat to low. Cover; simmer 5 mins or until vegetables are tender. Serve over noodles. Makes 4 servings.

TIP: To make slicing easier; freeze beef 1 hour.

BEEF-CORN-NOODLE

2 cans whole kernel corn
1 lg. onion
2 cans tomatoes or 1 lg tom juice
4 lbs ground beef
2 pkg noodles, (not too many)
1 can ripe pitted olives
1 green pepper.

Fry onions, celery, pepper & meat.

continued

Beef-Corn-Noodle, continued

Mix in corn & tomatoes; stir in noodles & bake 45 mins at 350°.
Serves 25

Came from Juneau, Alaska, 1945.

Eileen Gilk

BETTY FORD'S CHINESE PEPPER STEAK

2 lbs flank steak
2 tbsp shortening
3 green peppers, cut in 1½" pc
1 pkg onion soup mix
2 tbsp soy sauce
½ cup sherry
2 tbsp cornstarch
½ tsp salt
¼ tsp pepper

Cut steak lengthwise into ½" strips & then into 1" pieces. Melt shortening in a skillet & fry steak just long enough for it to change color. Remove meat & saute the green pepper. Bring 2 cups of water to a boil in a large pot. Add onion soup mix & continue to boil for 10 mins. Stir in the meat & green pepper & simmer for 30 mins. Add the soy sauce, sherry, cornstarch (diluted in a little water), salt & pepper. Cook until slightly thickened. Serve over steamed reice.
Serves 4.

Jackie Cole

CHOW MEIN CASSEROLE
(Baked in oven or in Microwave)

½ tsp Ginger
4 tbsp soy sauce
1 tbsp brown sugar
½ tsp garlic pwder
2 cups celery, diced
3 tbsp butter
1 onion, grated
3/4 cup rice (uncooked)
1 lb ground beef

continued

ChowMein Casserole, continued

3 cups water (2 cups--Micro)

Brown ground beef in frying pan. Add onion, celery, water, soy sauce, & all other ingredients. Place in greased casserole, covered in 350° oven ½ to 3/4 hour; remove cover, stir occasionally so rice will be well cooked. If dry, add more water. Serves 8 to 10.

MICRO: Follow above instructions to placing in covered casserole, (no greasing necessary). Place into your microwave on HIGH for 10-20 mins, stirring once.

Spoon over chow mein noodles (canned). Delicious! Serve with salad of yoru choice & rolls.

Audrey Loomis

BAKED FLANK STEAK

1 flank steak, 1½ lb or larger, trimmed
¼ cup chopped onion
¼ cup chopped celery
1 tbsp chopped parsley
1½ cup dry bread cubes
1 beef bouillon cube, dissolved in 3/4 cup water
Salt, pepper, garlic powder & any other seasonings you like, to taste.

Make a stuffing of the above items, except the steak, using enough bouillon to moisten slightly. Flatten steak & pound well on both sides with a meatmallet. Score diagonally both ways on both sides, being careful not to cut all the way through. Place stuffing on scored steak,

continued

Baked Flank Steak, continued

leaving space around the edges, roll jelly roll fashion & tie with string. Place in dutch oven, add any bouillon left & water to make ½ cup. Cover, bake in 325° oven for 2 hours or more, until fork tender. Add water if necessary & turn ½ through baking time. Slice diagonally. Serves 4-5. Good reheated in microwave.

Bobbie Rieck

FRENCH MEAT BALLS

Chop together:
1 onion, ½ bell pepper & 1 clove garlic
Add:
1 lb. ground round, salt & pepper to taste.
2 eggs
1 cup bread crumbs
Form into meat ball size of walnuts
Heat in skillet:
1 tbsp butter & 2 tbsp olive oil
Add meat balls & brown
Add:
½ cup Burgundy
½ cup tomato paste thinned with bouillon.
Let simmer ½ hour.
Add ½ cup mushrooms & serve.

Mary Lutz

HOT BEAN SALAD

5 #2 cans beans, chilli, kidney, garbanzo, yellow & green (drained)
1 lb ground beef
1 cup chopped celery
½ cup chopped onion
1 4oz can green chilies
2 tsp chili pwd
1 tsp salt
½ cup chopped green pepper
1 cup chopped tomatoes
2 cups grated cheddar and/or jalapeno jadck
1 cup mayonnaise
1 cup crushed tortilla chips

Brown ground beef in a little oil. Combine with other ingredients except the tortilla chips. Place in 9x13 dish & top with chips. Bake 40 mins at 350° uncovered. Can be made the day before & refrigerated.

Madelyne Smith

LASAGNA

2 cans 2½ tomatoes
3 cans tomatoe sauce
2 tsp salt
3 tsp oregano
¼ tsp pepper

Combine above ingredients & simmer.
Brown:
2 cups minced onion
2 minced garlic
1 tsp salt
1 lb Italian sausage
2 lb ground beef

Add to tomato mixture & cook 1 hour & 15 mins. Cook Lasagna noodles.

continued

Lasagna, continued

Cheese:
1 lb Mozarella
1 lb Ricotta
1 cup Parmesan, grated

Place in layers; Noodles, Sauce & Cheese. Use two layers of each. Bake just until bubbly at 350° for 45 mins.
Freezes well.

Joanna Johnson

McGILL BEANS

1 lb pkg pinto beans
1 lb ground beef
1½ - 2 sticks linguese (can use Italian hot sausage)
1 onion
Handful of raisins
2 tbsp maple syrup
3 cans tomato sauce
Salt & pepper

Cook beans & put raisins in when beans are almost done. Brown ground beef, sausage & onion, add tomato sauce. Add meat & sauce to beans & simmer until done
NOTE: excess fat should be drained off before adding tomato sauce.

Mary Lutz

NORWEGIAN MEAT BALLS
From Oslo, Norway

1 lb ground round steak
1 tsp salt
½ tsp Worcester-shire sauce
3 slices bread, softened in lukewarm water.
1/8 tsp pepper
1 tbsp chopped onion
½-1 tsp sage

Form into sm. or med. sized balls. Brown on all sides in Crisco or beef fat, over

continued

Norwegian Meat Balls, continued

medium heat. Add 1 cup boiling water & let simmer 10 minutes.
Note: I use ½ cup water & tsp or so of 57 Sauce & thicken with flour. Add ½ cup water.

Audrey Loomis

QUICK & EASY MEAT LOAF

1 10oz can Cream of Mushroom Soup
1 pouch Dry Onion Soup Mix
¼ cup water
2 lb ground beef
1 egg, beaten
½ cup dry bread crumbs

In large bowl, mix ½ cup of the mushroom soup, beef, onion soup mix, bread crumbs & egg. In 8x12" pan, firmly shape meat mixture into 4x8" loaf. Bake at 350° for 1¼ hours. Spoon off 2 tbsp drippings & reserve. In saucepan over med. heat, heat remaining soup, water & reserved drippings to boiling, stirring occasionally. Thin sauce with addtional water to desired consistency. Spoon over meat loaf. Makes 8 servings.

WESTERN MEAL-IN-ONE

1 lb ground beef
1 clove garlic, minced
1 green pepper, chopped
1 lg can kidney beans, undrained
Tomato juice (opt)
3/4 cup grated cheddar cheese
1 tbsp oil
1 tsp salt
1 lg onion, chopped
1 tsp chili powder
1 #2 can tomatoes
3/4 cup uncooked rice
¼ cup chopped ripe olives

continued

Western Meal-In-One, continued

Brown ground beef in oil until crumbly. Add garlic, salt, onion & green pepper & chili powder. Saute for 5 mins or until vegetables are limp. Mix in tomatoes, kidney beans & rice. Add a little water or tomato juice as needed. Turn into a greased 2 qt. casserole. Bake, covered, in 350° oven for 45 mins. Sprinkle with olives & cheese. Bake uncovered 15 mins longer or until cheese is melted. Serves 8.

Madelyne Smith

WILD WEST CASSEROLE

- 3 cup crushed corn chips
- ½ lb wieners, sliced in ½" rounds
- 1 sm onion, chopped
- 1 can tomato soup
- 1 tbsp chili powder
- 1 9oz can ranch style beans
- ½ cup grated cheddar cheese
- dash of Tabasco

Place about ½ of the corn chips in the bottom of a greased casserole dish. Layer wieners over corn chips. Combine soup, chili powder, onion & tabasco sauce. Pour over wieners, cover with remaining corn chips. Sprinkle with cheddar cheese Bake uncovered about 20 mins. at 350°.

Jackie Cole

ZUCCHINI BEEF BAKE

From Hawaii

4 sm zucchini
½ cup chopped onion
3/4 tsp salt
1/8 tsp pepper
¼ cup flour
2 cups milk
1 tbsp melted margarine
1 lb ground beef
1½ cups soft bread crumbs (2 slices)
¼ tsp thyme
4 tbsp margarine
½ tsp salt
1 5oz jar of Bacon or Hickory cheese spread

Cut zucchini into ½" slices & cook until tender & drain. Brown beef & onion, drain. Stir in ½ cup bread crumbs, salt, thyme, & pepper, remove from heat. Melt 4 tbsp margarine, blend in flour & ½ tsp salt, add milk & stir until thick. Add cheese & stir until melted. Stir in meat. Alternately layer meat mixture & zucchini in casserole May refrigerate until later. Combine remaining bread crumbs with 1 tbsp margarine. Sprinkle on top of casserole. Bake at 350°.

Kay Hite

CHILI CON CARNE

Microwave cooking

2 med. onions, minced
2 tbsp veg. oil
½ tsp oregano
3 tbs chili powder
1½ tsp salt
1 16oz can tomatoes
1 lg clove garlic, minced
1½ lb ground beef
1 lg bay leaf, crumbled
1/8 - ¼ tsp dried red pepper flakes
2 19oz can red kidney beans

continued

Chili Con Carne, continued
Microwaved

Method:
Saute onions, garlic & peppers in a microwave, cover with waxed paper to keep from spattering.
Push mixture to the center of the casserole where it will receive less energy & be less likely to burn.
Use lean meat. Shape it into a "doughnut" around the edge of the casserole so that it will cook evenly.
Simmer on Med.or Med-High so the flavors mingle. Do not boil.
Underseason chili. Microwaves intensify seasonings, particularly peppery ones.
****

Saute onions, garlic in oil on High 5-5½ mins in covered 4-5 qt casserole.
Mix in beef, oregano & bay leaf, then put mixture around edge of casserole.
Cover & micro on High 5-6 mins, breaking up beef at half time, until beef is no longer pink.
Add chili powder & red pepper, cover & micro on Med-High 2 mins, mix in salt, tomatoes & beans. Cover & micro on High 15 mins, stirring every 5 mins, until mixture begins to bubble. Reduce to Med-High & micre 18-20 mins, stirring at half time.
NOTE: In ovens of 700 watts or more, Medium may be enough to keep mixture simmering. If chili seems thick, thin with a little hot water.
Serves 6.

GRAM'S ROMAN HOLIDAY (1934)

1 onion, chopped
1 lb lean hamburger
3/4 cup grated Amer. cheese
1 green pepper, chopped
1½ cup canned tomatoes
Salt & pepper

Cook 2 cups macaroni in 2 qts water, drain. Layer this in casserole with above ingredients. Place cheese on top, cover & bake at 350° for 45 mins.

Bobbie Gordon

HEALTH NUT BURGERS

2 lb lean ground beef
3/4 cup chopped, cocktail peanuts
1/3 cup finely chopped onion
1½ tsp salt
1 tsp celery salt
¼ tsp poultry seasoning
½ cup milk
¼ tsp liquid hot pepper sauce
3/4 cup fine dry bread crumbs
2 tbsp finely chopped parsley
½ tsp garlic powder
¼ tsp pepper
1 egg
6 loaves Arab or Syrian bread, split & warmed

Blend together beef, peanuts, bread crumbs, onion, parsley, salt, celery salt, garlic powder, poultry seasoning & pepper. Beat together milk, egg & hot pepper sauce. Add to beef mixture. Mix well (mixture will be very soft). Shape into six 5" patties. Place on unheated lighly salted griddle. Set temp. at 350°. Grill. Place burgers in split bread loaves. Cut into 4 wedges each. Makes 8 servings.

BESSIE'S & ALICE'S CASSEROLE

2 pkg. frozen chopped broccoli, thawed
2 pkg. frozen chopped spinach, thawed

Cook as directed & drain well.

1 cup sour cream
1 pkg onion soup mix
1 cup cheddar cheese, grated

Mix all together, top with crumbs. Bake 1 hour at 350°. Serves 8.

Bobbie Rieck

BUMSTEADS

¼ lb. cheese (1 cup chopped)
3 hard boiled eggs, chopped
1 7oz can Tuna, (or crab, chicken or ham) flaked
2 tbsp green pepper, chopped
2 tbsp onion, chopped
2 tbsp stuffed olives, chopped
2 tbsp sweet pickles, chopped
½ cup mayonnaise
6 weiner buns

Combine all ingredients, mix lightly, split buns, fill. Wrap in foil, place in slow oven 250° about 30 mins. until filling is heated & cheese melts. Serve hot. Makes 8 buns.
May be frozen, then reheated.

Mary Lutz

A NEW MACARONI & CHEESE

½ lb macaroni
1 tbsp butter
1 egg, beaten
1 cup milk
1 tsp dry mustard
1 tsp salt
3 cups grated sharp cheese

Boil macaroni in water untill tender; drain thoroughly. Stir in butter, & egg. Mix mustard & salt with 1 tbsp hot water, add to macaroni, add cheese, reserving some for topping. Pour into buttered casserole; add milk. Top with cheese. Bake 350° for 45 min. till custardy.

Doris Wright

SPAM & CHEESE CASSEROLE (Souffle)

Bread
1 can Spam
1 cup Amer. cheese
3 eggs, beaten
2½ or 3 cups milk
1 can cream of mushroom soup

Line buttered casserole with slices of of bread from which crusts have been trimmed. Grind together Spam and cheese. Place over the bread in casserole and cover with additonal slices of crustless bread. Combine eggs and milk, and pour over casserole. Let stand overnight in the refrigerator so bread becomes saturated with eggs and milk. Bake at 350° for 1 hour. If desired, hot undiluted mushroom soup may be used as sauce for each serving. Serves 6.

Helen Bates

SWISS CHEESE-MUSHROOM PIE

3 tbsp butter
1 cup onion, sliced
1½ lb mushrooms, sliced
1 tsp salt
Dash of pepper
½ tsp worchestershire sauce
1 tbsp lemon juice
½ lb swiss cheese, shredded
1 egg yolk
1 tbsp water
Pie shell & lattice for 9" pan

Melt butter in skillet over med. heat. Add onion, cook 2 mins. Add mushrooms, salt, pepper, worchestershire & lemon juice. Cook 5 mins, stirring occasionally. Drain mushroom mixture. Combine mushroom mix & cheese. Mix well. Turn into unbaked pastry shell & arrange pastry strips lattice fashion on top of filling. Trim ends even with edges of shell. Beat egg yolk & water & brush over pastry. Bake until pastry is brown. Serve hot or cold.

ZUCCHINI-CHEDDAR CHEESE CASSEROLE

4 cups zucchini, remove seeds & chunck
1 clove garlic, minced
¼ tsp oregano,
per 4 servings
Parmesan cheese
1½ lbs hamburger
Salt & pepper
½ cup onion, chopped
1 can tomato soup
1 green pepper, chopped
Cheddar cheese

Boil chuncked zucchini 5-10 mins; drain. If using frozen zucchini, DO NOT COOK. Thaw & drain off water. Combine & fry hamburger, salt, pepper, onion & garlic. Add condensed Tomato Soup & simmer 10 mins. Add green pepper & oregano.

continued

Zucchini-Cheddar Cheese, continued

Mix hamburger mixture & zucchini together layer with generous amounts of cheddar cheese, & parmesan cheese. Bake at 350° for 45 mins. Then top with cheddar & parmesan cheese; heat to melt.

Eileen Gilk

H-16

MEXICAN CHEESE PUFF

3½ cups sharp shredded cheddar cheese
3½ cups shredded jack cheese
1 17oz can diced Calif. green chillie
2 med-size tomatoes, chopped
1 2¼oz sliced black olives, drained
½ cup all-purpose flour, unsifted
6 eggs, separated
1 5¼oz can evaporated milk
½ tsp each salt & oregano
¼ tsp each cumin, pepper, & cream of tartar

Stir together the jack & cheddar cheese, chilies, tomatoes, olives & 2 tbsp of the flour until well blended. Transfer mixture to a well-greased shallow 3 qt casserole. In a sm bowl, beat the egg yolks. Alternately add remaining flour & milk, beating until smooth. Stir in the salt, oregano, cumin & pepper. In a lg bowl beat the egg whites with the cream of tartar until stiff but able to form moist peaks. Fold in the egg yolk mixture. Spoon eggs over cheese mixture in casserole Bake in a 300° oven for 60 mins. or until top is golden brown & firm to touch. Let stand about 15 mins before serving. Serves 10-12.
M.C., Hughson, California

Mickey Kramer

EASY MACARONI DISH

1 1/3 cup dry macaroni
½ cup bacon, chopped, fried crisp
3 tbsp onion, chopped
Salt & pepper
1-2tbs chili powder
1 qt canned tomato

Boil macaroni in water till tender, drain. Saute onion in 2 tbsp bacon fat. Add tomatoe, chili powder & salt to taste. Mix all together & put in casserole to bake at 375° for 30 mins.

Doris Wright

ELLENSBERG SPECIAL

Chop & brown:
2 stalks celery
1 onion
1/3 green pepper
1 lb ground pork sausage

Add:
1 cup uncooked rice
2 pkg Lipton Noodle Soup
4 cups hot water
½ cup sliced almonds

Put in refrigerator for 24 hours.
Bake at 350° for 1 hour.
Serves 4.

Virginia Horr

GLORIFIED PORK CHOPS

1tbsp veg. oil
6 pork chops, ½" thick
1 can Cream of Mushroom Soup
1 med. onion, sliced
¼ cup water

continued

Glorified Pork Chops, continued

In skillet over med. heat, in hot oil, cook chops ½ at a time with onion 10 mins. or until browned on both sides. Spoon off fat. Stir in soup & water. Reduce heat to low. Cover; simmer 10 mins. or until chops are fork-tender, stirring occasionally.
Serves 6.

ROAST PORK

Boneless pork loin roasts, the kind where two loins are tied together or the single loin are good roasted like a pot roast.

2½ lb. or larger boneless pork roast. Place on rack in dutch oven or heavy roaster with lid, season as you like, do not add salt. Be sure fat side is up. Add ½ cup or more water, depending on size of roast, cover & roast until fork tender, 2 or more hours depending on size of roast. Turn if necessary, keep warm, wrapped in foil, in a warm oven.

Bobbie Rieck

SAUSAGE FETTUCCINE

1 can Home Cookin' Minestrone Soup
1 lb Italian link sausage, slice 1" pieces
Veg. oil
1 12oz pkg uncooked Fettuccine
1 green pepper, cut 1" pieces
1 onion, 1" pieces
1 31oz jar Prego Spaghetti Sauce
1 cup cheddar cheese

continued

Sausage Fettuccine, continued

As the appetizer, prepare Minestrone Soup according to directions.

In med. skillet, combine sausage, green pepper & onion. Cook until sausage is browned & green pepper is tender; drain. Stir in spaghetti sauce. Bring to boil. Reduce heat; simmer 5 mins. Prepare fettuccine according to pkg directions; drain. Toss fettuccine with oil to coat lightly. Pour hot sauce mixtire over fettuccine; sprinkle with cheese. Serve immediately. Refrigerate leftovers. Serves 4.

BAKED SAUERKRAUT

2 lb pkg sauerkraut
¼ lb pork sausage
¼ tsp pepper
¼ tsp garlic pwd
Seasonings of basil, bay leaf, to your liking.
1 med. onion, chopped
2 tbsp parsley, chopped
2-3 cups chicken broth

Wash sauerkraut throughly & drain well. Brown the sausage & set aside. Brown the onion in the sausage fat until the color turns & it's limp. Mix all ingredients together in a 1½ qt casserole, add enough broth to bring the liquid level about 2/3 of the sauerkraut. Cover & bake in a 325° oven for at least 1½ hours. Ckeck & add more broth if it is getting dry. Drain & serve topped with chopped parsley. Serves 8-10.

Bobbie Rieck

SAUERKRAUT CASSEROLE

1 qt sauerkraut
1 lb weiners or polish saus.
1 tsp each, parsley flakes, garlic pwd, sugar, pepper & cinnamon
1 lg onion chopped
1 tbsp oil
¼ cup catsup, fill cup with water

Rinse kraut several times in hot water & set aside. Brown onion & meat until crumbley, add all other ingredients. Cook in Dutch oven at 350° for 1½ hours.

Faye Vitalick

RASPBERRY HOLIDAY HAM

1 4-5 lb ham, boneless fully cooked
2 tbsp lemon juice
1/3 cup seedless red raspberry jam
¼ cup dry white wine
2 tsp cornstarch
1 tbsp butter

Score ham in diamond pattern, if desired. Place on a rack in a shallow roasting pan. Bake, uncovered, in 324° oven 1 3/4 hours. Meanwhile, in small saucepan blend wine & lemon Juice into cornstarch. Add about ½ of the jam. Cook & stir till thickened & bubbly. Stir in remaining jam & butter. Heat & stir till butter is melted. Brush ham with raspberry glaze. Bake 10 mins more. Spoon remaining glaze over ham.
Yield: 6 to 8 servings.

CHICKEN VEGETABLE SOUP

1 tbsp oil
1 tsp ginger root minced
14oz clear chicken broth
Salt, pepper
2 eggs, beaten
12-15 Chinese pea pods
¼ cup chopped grn onion tops
Few drops sesame oil, opt.
2 cloves garlic, minced
6-8 cups water
1 sm chicken, sm serving pieces
½ cup slice carrots
¼ cup julienned sw. red pepper
4 cup Chinese cabbage coarsely chopped

Heat oil in Dutch oven or lg saucepan over med. heat. Saute garlic & ginger a few min. Add water, broth, chicken & season to taste with salt & pepper. Bring to boil, reduce heat & simmer, cover, until chicken pieces ar tender. Add carrots & red pepper; simmer 8 mins longer. Mix in pea pods & cabbage. Continue cooking 5 mins. Bring to quick boil & slowly stir in beaten eggs. Adjust salt & pepper to taste. Add sesame oil. Serve sprinkled with chopped green onions.
Serves 6

Eileen Gilk

NANCY REAGAN'S ONION WINE SOUP

½ cup butter
5 cup beef broth
1 lg potatoe, sliced
1 tbsp vinegar
1 cup lgt cream
Salt & pepper
5 lg onions, chop
½ cup celery leaves
1 cup dry white wine
2 tsp sugar
1 tbsp parsley, minced

continued

Nancy Reagan's Onion Soup, continued

Melt butter in a large saucepan. Add chopped onion & mix well. Add beef broth, celery leaves & potatoe Brıng to boil. Cover & simmer for 30 minutes. Puree mixture in a blender. Return to saucepan & blend in wine vinegar & sugar. Bring to boil & simmer 5 min. Stir in cream, parsley & salt & pepper to taste. Heat thoroughly but do not boil. Serves 8.

Jackie Cole

SWISS POTATO SOUP

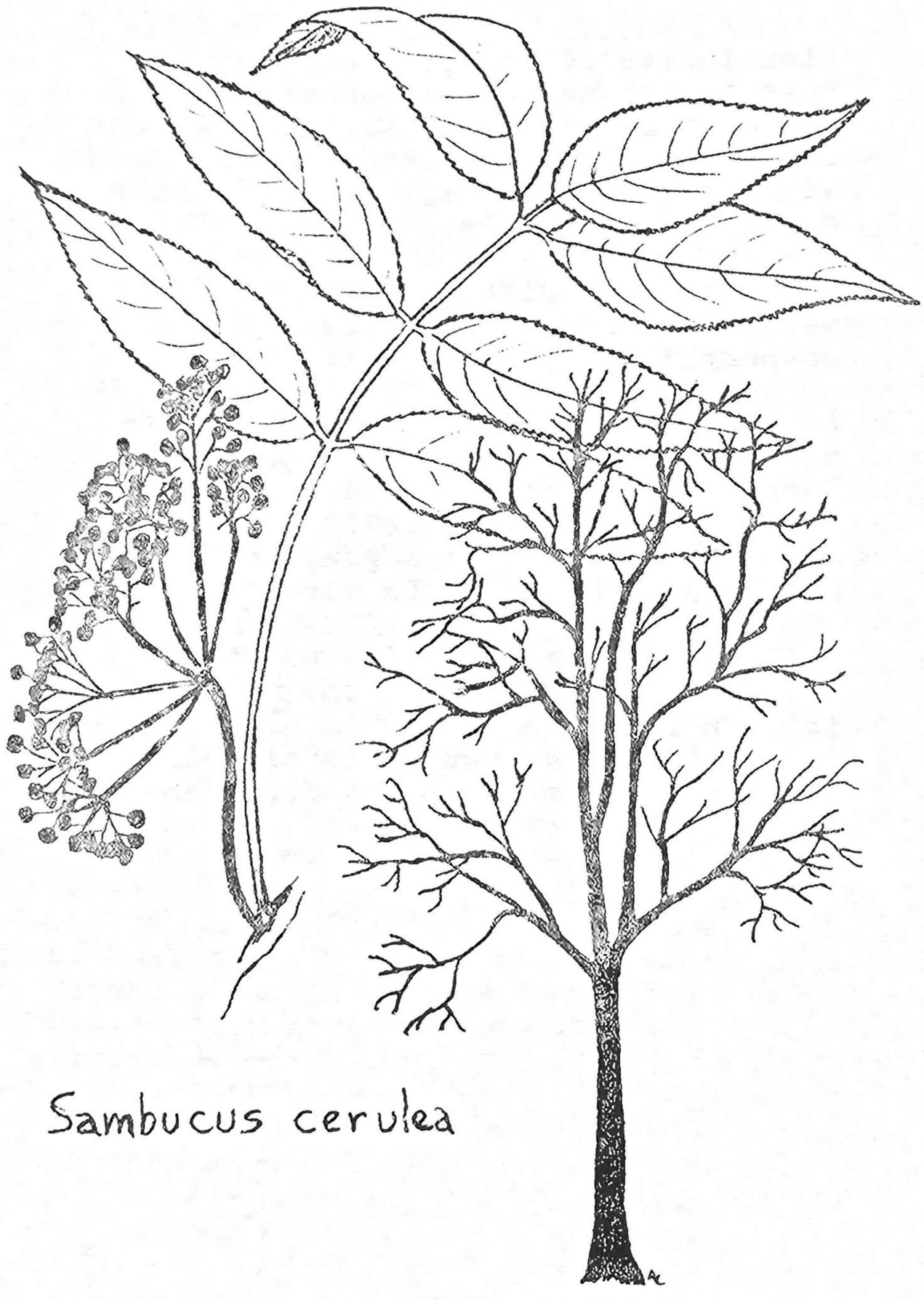
2 tbsp butter
½ cup carrot, coarse, shred
1 cup chick broth
1/8 tsp nutmeg
1 lg onion, chop
3 cup lowfat milk
½ tsp salt
1/8 tsp pepper
1 cup instant mashed potato flakes
½ cup shredded Swiss cheese

In a med. saucepan, heat butter to melt. Add onion & carrot; saute about 5 mins. or until tender. Stir in milk, broth, salt, nutmeg & pepper; bring to a boil. Stir in potato flakes; cook until slightly thickened, about 1 minute. Add Swiss cheese, cook & stir just until melted.

Dietary info: 393 mg. calcium; 401 calories per serving.

Makes 4 servings.

Eileen Gilk



Sambucus cerulea

GERANIUM POTPOURRI

Pick leaves of the best scented rose geraniums, add lemon scented and mint scented leaves. Spread them to dry on a screen in a warm, well ventilated room, shaking them daily to dry evenly.

The leaves should be dry in a week and ready to assemble into potpourri.

A fixative agent to absorb the oils and to preserve the mixture is now added, orris root, one ounce to one quart of leaves is excellent. You may substitute calamus gum, benzoin or storax, according to directions.

Spices, such as cinnamon, nutmeg or cloves may be added and the mixture is then ready to mellow in a glass jar with a wide mouth, occasionally stirring, keeps the scent fresh and strong.

CHICKEN BREASTS IN CREAM WINE SAUCE

8 chicken breast halves
2 cans of Cream Of Chicken, or Mushroom or Celery Soup (or combination)
½ cup white wine

Remove skin & any fat from chicken. Place bone side down in a 9x13 pan. Mix soup with the wine until smooth. Pour over the chicken. Bake 50 mins at 350°. Baste every 10-15 min.

CHICKEN BROCCOLI ORIENTALE

1 tbsp veg. oil
1 lb chicken, cut in strips
1 med. green or red swt pepper diced
1 can Cream of Broccoli Soup
1 sm onion, diced
3 tbsp water
1 tbsp soy sauce
Hot cooked rice

In 10" skillet over med-high heat, in hot oil, cook chicken, ½ at a time, until browned. Add onion & peppers. Cook 5 min. or until vegetables are tender-crisp. Stir in soup, water & soy sauce. Heat to boiling, Reduce heat to low. Cover; simmer 5 min. or until veg. are tender. Serve over rice. Serves 4.

I-2 SKILLET HERB ROASTED CHICKEN

2 tbsp all-purpose flour
¼ tsp each; sage, & thyme
4 skinless, boneless chick thigh
2 tbsp margarine
1 can Cream of Chicken Soup
½ cup water
Hot cooked rice

On waxed paper, combine flour, sage & thyme. Coat chicken lightly with flour mixture. In skillet over med-high heat, in hot margarine, cook chicken 10 min. or until browned on both sides; push chicken to one side. Stir in soup & water, stirring to loosen browned bits. Reduce heat to low. Cover; simmer 5 min. or until chicken is fork-tender. Serve over rice. Garnish with fresh thyme if desired. Serves 4.

SUNDAY CHICKEN - RICE

1 can cream of mushroom soup
1 cup milk
1 cup uncooked rice
1 10oz or 20oz frozen vegetables of your choice
1 cut-up fryer chicken
Paprika
1 envel. dry onion soup mix
1 3/4oz can mushrooms

In a bowl stir together mushroom & onion soup, milk & undrained mushrooms. Reserve ½ cup of soup mixture; set aside. Stir uncooked rice & vegetables into remaining soup mixture. Turn rice mixture into 8x12 baking dish. Arrange chicken pieces on top. Pour reserved soup mix over chicken. Sprinkle chicken with paprika. Cover tightly with foil. Bake 1¼ -1½ hrs or until rice is tender, at 375°. Serves 4-6.

Eileen Gilk

RICE & CHICKEN

1¼ cups uncooked rice
1 can cr. mushroom soup
Salt
1 pkg onion soup
1½ cans water
Slivered almonds

Combine rice & onion soup, place in baking pan. Layer chicken pieces over rice mixture. Combine mushroom soup, salt & water, stir until smooth. Pour over chicken. Top with almonds if desired. Cover with foil & bake 1 hr. 15 mins. at 350°.

Ann Eddy

RICE-CHICKEN CASSEROLE

Toss together lightly:
½ tsp salt
1 tbsp lemon juice
1 cup diced celery
2 cups cooked rice
3/4 cup cooked chicken
¼ tsp pepper
2 tbsp chopped onion
½ cup almonds
1 can chicken soup

Mix ½ cup mayonnaise with ¼ cup water. Add to tossed mixture. Add 3 hard boiled diced eggs. Crush 2 cups potato chips, use for topping. Bake at 350° for 25 mins., let stand in oven for 15 mins. Serves 8-10.

Edith Pinder

HOT CHICKEN SALAD

4 cups chicken, cooked, chunks
1 tbsp lemon juice
1 can cream of mushroom soup
2 cans sliced, mushrooms, drained
2 cup celery, diced
1 cup mayonnaise
1 can cream of chicken soup
1 can water chestnuts, drained

Mix all of the liquid ingredients together & add to the other ingredients. Put in casserole & cover with either crushed Ritz crackers or potato chips & 1 cup grated cheddar cheese. Bake at 400° for 20 min. or until it begins to bubble.

Bernice Peterson

LEMON-MUSTARD CHICKEN

6 skinned chicken breast halves
3 tbsp lemon juice
1 tsp tarrragon
¼ cup margarine
3 tbsp Dijon mustard
½ tsp salt

Preheat oven to 375°. Place chicken in shallow pan. Melt margarine, stir in mustard, lemon juice, tarragon & salt. Pour over chicken. Bake for 45 mins. or until cooked through. Spoon sauce from pan over chicken when serving. Serves 6.

Note: Boneless thighs work OK.

Delores Kastelle

CHICKEN CASSEROLE

1½ cans Cream of Chicken Soup
½ cup mayonnaise
2 tbsp lemon juice
3 hard-boil eggs
Mushrooms, opt.
1 cup celery, chopped
1½ cup chicken, cooked & chopped
1 tbsp onion, minced
¼ cup almond, slivered

Mix all together & top with ½ cup crushed potato chips. Bake 15 mins at 450°. Serves 6.

CHICKEN CASSEROLE

1½ cups cooked chicken
1 sm. onion, minced
1 tbsp chives
½ cup fresh, sliced mushrooms
1 can Cream of Chicken Soup
1 cup celery chopped
½ cup mayonnaise
½ cup dry white wine
1½ cup cooked brown rice

Mix all above ingredients in casserole & top with 1 cup Special K cereal or Bran Flakes, and ¼ cup slivered almonds, browned in butter. Bake in 350° for 50 mins. Serves 4-6. Recipe doubled baked in 9x13 pan will serve 10 .

Marjorie Saugen

FAMILY FAVORITE CHICKEN & STUFFING BAKE

1 6oz pkg instant chicken stuffing mix
½ cup each chopped celery, carrot & onion
1 can Cream of Mushroom Soup
1/3 cup milk
1 tsp chopped parsley
6 skinless, boneless chicken breast halves
Paprika

continued

Family Favorite Chicken & Stuffing, cont.

Preheat oven to 400°. Prepare stuffing mix according to pkg directions but add vegetables with seasoning packet. Combine soup, milk & parsley; set aside. In 3 qt dish, arrange stuffing across center of dish. Spoon thin layer of the soup mixture in casserole on each side of stuffing. Arrange chicken over soup mixture; overlap if necessary. Sprinkle with paprika. Pour remaining soup mixture over chicken. Cover with foil; bake 15 min. Uncover; bake 10 mi. more or until chicken is fork-tender. Stir sauce before serving. Serves 6.

GLORIFIED CHICKEN

2 tbsp veg. oil
3 lb chicken, cut up
1/8 tsp each pepper, dried thyme (opt)
1 can Cr. Chicken Soup

In skillet over med. heat, in hot oil, cook chicken 10 min. or until browned on all sides. Spoon off fat. Stir in soup, pepper & thyme. Reduce heat to low. Cover; simmer 35 min. or until chicken is fork-tender, stirring occasionally.

In oven substitute 1 tbsp melted margarine for oil. In 8x12 pan arrange chicken skin-side up. Drizzle with margarine. Bake at 375° for 40 min. Spoon soup, pepper & thyme over chicken. Bake 20 min. more or until chicken is fork-tender. Stir sauce before serving.
Serves 4.

CHICKEN BROCCOLI CASSEROLE

2 10oz pkgs frozen Broccoli Spears
2 can Cream of Chicken Soup
½ tsp curry pwd
1 cup cheese, shredded
½ cup soft bread crumbs with 1 tbsp butter
2 cups chicken, cooked, sliced
1 cup mayonnaise
1 tsp lemon juice

Arrange cooked broccoli in a greased casserole. Top with the chicken & pour over a mixture of the soup, lemon juice, mayo & curry pwd. Top with cheese & crumbs mixed with the butter. Bake at 350° for 25 to 30 mins.

Harriet Blake

CHICKEN CHOW MEIN

Cook 1 cut-up frying chicken in 3 cups water; bone chicken, cut into bite-size pieces, save broth.

1 can bean sprouts
1 can bamboo shoot
1 can water chestnuts
1 lb mushrooms
Salt & pepper to taste
1 bnch celery
1½ lbs sl. onion
1 tbsp sugar
1 tbsp soy sauce
½ cup margarine

Melt margarine in lg pot, add onions, cook 10 mins. Add celery, cut into ½" pieces cut on diagonal, mix, cook 10 more mins., DON'T overcook or brown. Add rest of vegetables after draining, chicken, broth, soy sauce, sugar, salt & pepper. Thicken with cornstarch, about 7 tbsp. Serve with rice and/or Chinese noodle Serves 10 & freezes.

Connie Twardowski

ORIENTAL CHICKEN WINGS

5 lb chicken wings broken in 2 pcs., discard tips
½ cup white wine
2 tbsp ginger, grated
2 cups sugar
2 cup soy sauce
½ cup peanut oil
(tie in bag)

Mix & boil, add wings. Boil in open kettle 20 min or until wings are tender. Watch carefully as this will boil over easily, also stick. When done, place skin side up on a foil-lined baking sheet, & bake 5 min. in 350° oven. Serve warm or cold. Can be reheated in microwave.

Bobbie Rieck

ORIENTAL CHICKEN CASSEROLE

1 sm pkg chow mein noodles
2 cup chicken, cooked, slice
2 cup celery, diced
1 cup onion, chopped
1 cup milk
½ cup cashew nuts, finely chopped
1 can mushroom, chopped
1 can cream of mushroom soup
1 can cream of chicken soup

Lightly grease a shallow baking dish. Put half of noodles in dish, just to cover bottom. Add rest of ingredients in order given: chicken, mushrooms, celery, onion & nuts. Mix the two soups with the milk & pour over the top. Sprinkle the top with a layer of noodles. Bake at 325° for 1 hour.

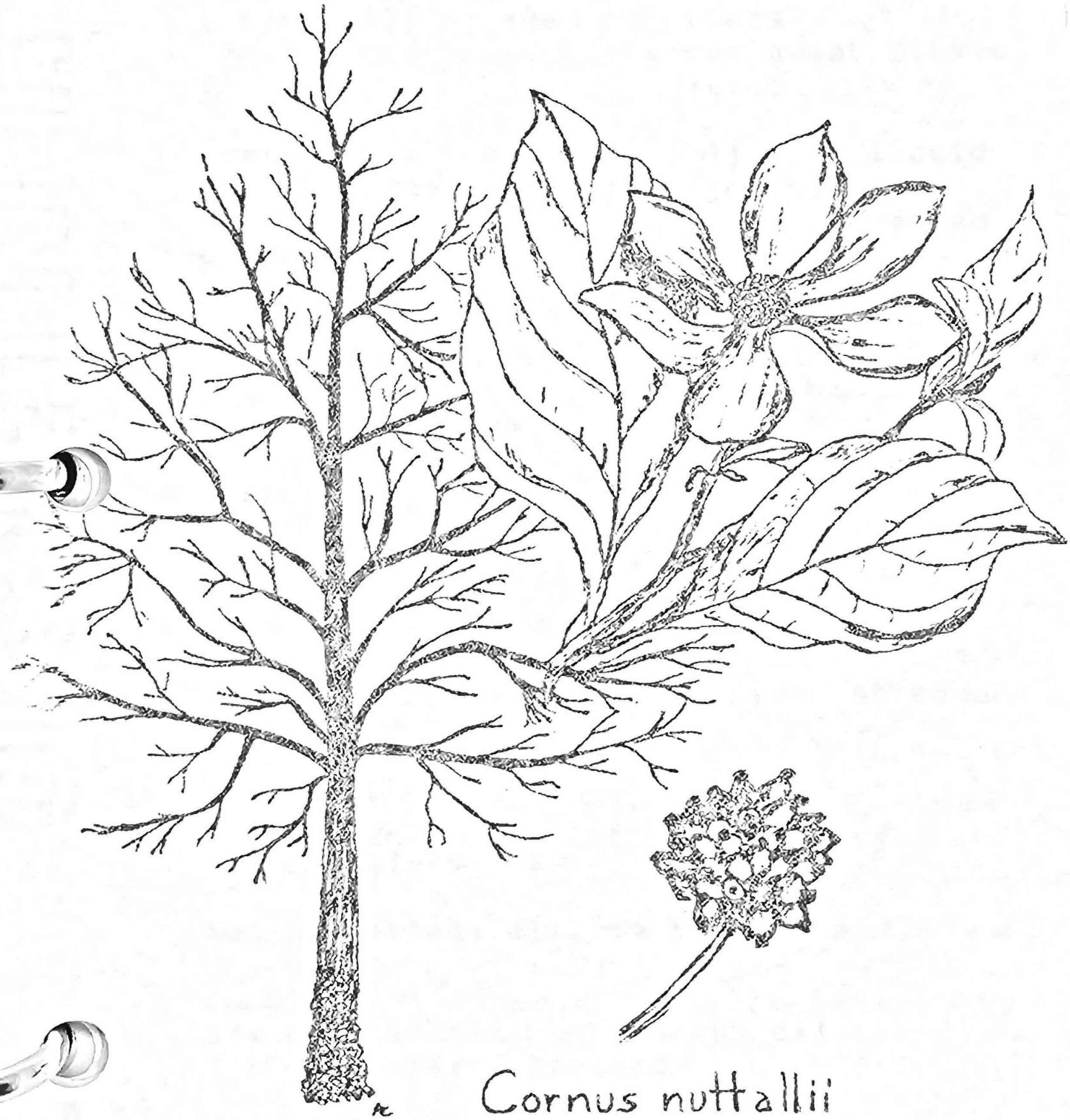
Jackie Cole

POPCORN TURKEY DRESSING

1 cup onion, chopped
4 cups stale bread
1 cup raw popcorn
1 cup celery, chop
Seasoning to taste
Liquid from giblets

Mix above ingredients & fill turkey cavity. Bake in 325° oven. It is done when the popcorn blows the ass end out of the turkey.

Ann Eddy



Cornus nuttallii

BEST PINEAPPLE SALAD

2 red jello; cherry, strawberry or raspberry
1 can (962) crushed pineapple
2 cups boiling water
1 can (303) julienne beets
½ cup sweet pickle juice

Drain beets & pineapple, 1½ cups liquid & pickle juice to add to jello. Let stand until thick & fold in the drained pineapple & beets.
In a second dish mix the following topping:
1 cup green onion, chopped
1 cup mayonnaise
1 cup celery, chopped
1 tbsp green pepper

Serves 15.

Dorothy Pace

CABBAGE SALAD

1 lg head cabbage, shredded
1 sm onion, shredded

Mix:
1 cup sugar
1 tbsp celery seed
¼ tsp salt

Add to cabbage mixture & let stand.

Combine:
3/4 cup vinegar
1 tbsp prepared mustard
3/4 cup oil

Boil & pour over cabbage. This will last a long time. Good for camping or picnics. This is an old recipe.

Virginia Horr

CHICKEN BARLEY SALAD

1 8oz carton plain low fat yogurt
1 clove garlic, minced
3 cups cooked quick quaker barley
1 10oz pkg frozen pea pods
1 med. red pepper cut in strips
2 tbs lite soy sauce
½ tsp ginger, (optional)
2 whole chicken breast, cooked & cubed 3/4lb
1 8oz can water chestnuts, drain

In large bowl, combine yogurt, soy sauce, garlic & ginger. Mix well. Stir in barley, chicken, pea pods, water chestnuts & red pepper. Mix until evenly coated. Cover, chill several hours or overnight. Serves about 6.

Lillie Van Giffen

CHINESE CHICKEN SALAD

1 whole chicken breast (bring to a boil, put lid on pan & turn off heat. Let stand 50 min.).
2 tbsp toasted sesame seeds.
2oz mai fun rice sticks, deep fried in oil. (see back of pkg for instructions).
3 tbsp toasted almonds, chopped.
4 green onions, chopped.

Cut chicken into strips. Add onions, lettuce, sesame seed & pepper. Add the rice sticks & nuts <u>just before</u> serving & toss with dressing.

Dressing: ¼ tsp dry mustard, ½ tsp soy sauce, ¼ tsp sesame oil ¼ cup salad oil, 2 tbsp sugar, 3 tbsp rice wine vinegar. Shake well.

Bernice Peterson

HOLIDAY JELLO-BEET SALAD

3 3oz pkgs jello, 1 each of cherry, strawberry & raspberry
3½ cups boiling water.

Add: 1 large can crushed pineapple, drained, (save juice).
1 can shirred beets, drained.
3/4 cup pineapple juice.
½ cup sweet pickle juice.

Put into ring mold.

Topping:
1 cup mayonnaise ½ cup green pepper,
½ cup gr. onion, ½ cup sweet pickles

Mix topping a day ahead so flavors blend. Refrigerate.

Jo Martin

JAPANESE CHICKEN SALAD

Pan-fried noodles & almonds give this salad its crunch.

1 tbsp salad oil
2 tbsp sesame seed
2 cups chicken breast, diced
½ cup chopped gr. onions w/top
½ cup sliced almond
1 3oz pkg Oriental noodle soup mix, crumbled
4 cups shredded green cabbage
Dressing (recipe follows)
Salt

Place oil in a 10-12 " fry pan over med-high heat. When oil is hot, add almonds, sesame seed, & noodles; stir-fry until mixture is lightly browned, 3-4 min. Scoop mixture from pan with slotted spoon & drain on paper towels. In a salad bowl, combine noodle mixture, chicken, cabbage, onions, & dressing; add

continued

Japanese Chicken Salad, continued

salt to taste and mix well. Makes 6 servings.

Dressing:
Stir together 1/3 cup each salad oil, & rice vinegar or white distilled vinegar, 5 tsp sugar, & ½ tsp pepper.

Johanna Kane

JELLO DELIGHT

1 6oz pkg lime jello
2 cups applesauce
2 cups 7-up
½ cup chopped nuts
1 cup chopped celery
1 cup carrots, shred
1 can pineapple, crushed, drained

In large kettle heat applesauce to boiling Remove from heat & add jello. Stir until dissolved. Add pop. Chill until it starts to set & add remaining ingredients. Pour into mold & chill.
This salad will foam up when pop is added. If you add the juice from the pineapple, subtract that amount of pop. May use Fresca, Squirt, or Sprite instead of 7-up.

Faye Hogan

AUDREY'S LIME SALAD/DESSERT

1 3oz pkg Lime Jello. Dissolve in 1½ cup hot water. Set until slightly thick. Whip 1 cup Whipping Cream*. Add 1 tsp vanilla & 3 tbsp sugar. Add 1 cup drained crushed pineapple, 1 cup cottage cheese & ½ cup chopped nuts. Fold in ½ cup chopped Marischino cherries. Pour into buttered pan & chill. Serve either on lettuce (salad) with a dab of mayonnaise, which has been mixed with a tsp. of the cherry juice. OR * use Cool Whip & use as dessert.

Audrey Loomis

CHRISTMAS SALAD RING

2 cans 16oz each, sliced pickled beets
½ tsp salt
1 tsp prepared horseradish
2 3oz pkg lemon or orange jello
¼ cup onion, minced
1/8 tsp allspice
3 tbsp lemon juice

Serve on salad greens & top with sour cream dressing. Drain liquid from beets & measure. Add water to beet liquid to make 3½ cups liquid. In pan combine liquid & jello, salt, onion, allspice & horseradish. Stir over heat until jello dissolves. Remove from heat & add lemon juice. Chill till syrupy. Dice beets & add. Pour into 2 qt mold.

Sour Cream Dressing:

½ cup sour cream
1 tbsp horseradish
½ cup mayonnaise

Virginia Horr

COKE SALAD

1 can sour cherries
1 cup sugar
2 re. pkg cherry gelatin
1 can crushed pineapple
1 cup pecans, chopped
1 10oz cold CocaCola

Mix cherries with sugar. Bring to a boil. Add gelatin. When cool add remaining ingredients. Pour into mold to chill. Good with turkey or fish meals.

Johanna Kane

CRAB OR SHRIMP SALAD

2 pkgs jello, Lime & Lemon
1 cup celery
1 can crab or shrimp
2 cups water
1 cup Miracle Whip
6 hard boiled eggs, (part in dressing)

Ann Eddy

MOLDED CRAB or SHRIMP SALAD

1 can crab or shrimp
1 cup boiling water
1 sm can tomato sauce
2 chopped hard-boiled eggs
1 3oz pkg lemon jello
½ cup chopped celery
½ cup chop gr. onion

Makes 1 8" sq. pan. Top with mayonnaise.

Virginia Horr

FROZEN CRANBERRY SALAD

1 1lb can whole cranberry sauce
4 oz whipped cream cheese
½ cup chopped walnuts
3/4 cup chopped celery
½ cup sour cream

Combine cranberry sauce, walnuts & celery. Divide into individual molds. Blend cream cheese & sour cream. Spoon over cranberry filling. Cover well & freeze. Makes 8 servings.

Virginia Horr

CARROT RAISIN SALAD

3 cups grated carrots, firmly packed
1 cup cocktail peanuts
1 tsp sugar
¼ tsp salt
3/4 cup dk seedless raisins
2/3 cup mayonnaise
1 tbsp lemon juice

Combine carrots, peanuts & raisins in large bowl Blend together mayonnaise, sugar, salt & lemon Juice. Stir into carrot mixture. Chill. Serve on lettuce leaves.
Makes 6-8 servings.

CHICKEN RICE SALAD

1 cup chicken, cooked
1 cup celery, diced
1 cup frozen peas
1 tbsp pimento
1 cup cooked rice
½ cup chopped onion
½ cup mayonnaise
½ tsp curry pwd
½ tsp salt
1/8 tsp pepper
1 tbsp lemon juice
1 tsp prepared mustard

Combine mayo & seasonings. Add remaining ingredients & mix well. Garnish with cherry tomatoes or diced whole tomatoes for color.

Ann Geving

PINEAPPLE COTTAGE CHEESE SALAD

1 #2 can crushed pineapple
2 tbsp gelatin, plain
3/4 cup sugar
Juice of 1 lemon
½ pt heavy cream, whipped
½ cup cold water
1 cup pineapple, juice
1 lb cottage cheese

Drain pineapple, reserving juice. Soften gelatin in the cold water. Combine fruit juices & heat. Dissolve gelatin & sugar in the fruit juices. Chill. When gelatin mixture begins to thicken, add remaining ingredients. Pour into mold & chill until firm. Garnish with a little whipped cream & slivered almonds.

Bernice Peterson

SHREDDED ROMAINE-GARLIC VINAIGRETTE

2 garlic cloves
1 tsp Dijon mustard
½ cup olive oil
Pepper
¼ cup parmesan cheese, grated
¼ tsp salt
2 tbsp white-wine vinegar
1 lg romaine, shredded
¼ cup pine nuts, toasted lightly

In a small saucepan of boiling water boil the garlic for 10 minutes, drain it well. In a large bowl mash it to a paste with the salt. Whisk in the mustard and the vinegar. Add the oil in a stream, whisking, & whisk the dressing until it is emulsified. Add the romaine, toss the salad to combine it well. Season with the pepper. Sprinkle the salad with the parmesan and the pine nuts.

SPINACH SALAD

2 bunches spinach
½ cup gold raisin
½ cup toasted pecan halves
3 pears, peeled & cut in wedges

Dressing: Combine with greens just before serving.

½ cup olive oil
2 tbsp Parmesan
1/8 tsp pepper
½ tsp worcestershire sauce
2 tbsp cider vinegar
1 tsp salt
¼ tsp each oregano, basil, dry mustard

Serves 8.

Bobbie Rieck

TORTELLINI & GREEN PEA SALAD

Tortellini
Parsley, chopped
Romano or Parmesan, grated fresh
Frozen gr. peas

Vinaigrette Dressing:
4 tsp red wine vinegar
3 garlic cloves, crushed
½ cup olive oil
½ tsp salt
Juice of 1 lemon
1½ tsp Dijon mustard

Whisk all ingredients together.

Boil either fresh or dried tortellini until barely tender. Strain from the water & throw into the kettle a package or 2 of frozen peas. Cook for only a minute & drain. Mix with the pasta & the dressing. Add parsley & cheese. Chill well before serving.

Johanna Kane

CAESAR SALAD

2 Romaine lettuce
2 cloves garlic
1 cup croutons
¼ cup veg. oil
2 lemons, juiced
Pepper & salt
Add 1 raw egg and parmesan cheese to taste, ¼ lb or more.

Mary Lutz

SESAME CHICKEN SALAD

½ med. head cabbage
1 pkg Top Roman (browned)
2 chicken breasts, cooked, diced
4 green onions
4 tbsp sesame seeds
1 sm pkg slivered almonds

Brown Top Roman in a fry pan. Combine all ingredients. Before serving, cover with dressing as follows:
½ cup oil
2 tbsp sugar
3 tbsp rice vinegar
2 tsp salt & pepper

Dorothy Rash

SHRIMP-VEGETABLE SALAD

1 cup chicken noodle soup, heated
1 8oz pkg gr. cheese, disolved in soup
1 pkg lemon jello, dissolved in 1/3 cup boiling water
½ cup mayonnaise
½ cup chopped green pepper
½ cup chopped onion
1 cup chopped celery

Combine above ingredients, then add 2 cups drained shrimp. Mold & let set overnight. Serves 12.

Pat Farr

VERMICELLI SALAD

22oz pkg cooked vermicelli
¼ cup red wine vinegar
Sm btl. Salad Elegance
Lg btl Zesty Italian dressing
Chop:
2 cucumbers, 2 tomatoes, 2 grn peppers

Mix well; let set 1 hour before serving.

Mary Lutz

J-12

TURKEY FRUIT SALAD

4 cups turkey, cooked, chop
1 cup seedless grapes
1½ cups mayonnaise
1 cup pineapple, tidbits, drained
1 cup chopped apple
1 cup chopped walnut

Toss ingredients together; chill & serve on lettuce. Makes 6 servings:

Johanna Kane

FRESH VEGETABLE SALAD MARINADE DRESSING

1½ cup sugar
1 tsp salt
2/3 cup oil
1 tsp dill weed
1 tsp red pepper
½ tsp pepper
1 1/3 cup vinegar
2 tsp marjorum*
2 tsp tarragon*

Heat above mixture & marinate vegies overnight. Stir vegetables a couple of times so seasoning goes thru. Keeps several days in refrigerator.
Veggie Suggestions:
cauliflower florets
red & green pepper, strips
broccoli - zucchini - cukes - celery
cherry tomato - turnip - green beans
sugar snap pea pods - carrots

For carrots I pour boiling water over carrots & let stand 5 min. before adding to salad. I also use some green & ripe olives. Cut some veggies in matchstick, some diagonal & some regular slices for a nice looking salad. Do not break florets into too small pieces. Use marinade second time by adding more seasoning & reheating.
* 4 tsp Italian Herbs as substitute.

Mary Kohl

SALAD

3 cups chopped Chinese cabbage
1 cup bean sprouts, drained
½ cup sliced carrots
½ cup sl. green onion
½ cup water chestnuts

Dressing:
½ cup oil
2 tbsp vinegar
½ tsp dried mustard
1 clove garlic
1 tbsp sugar
1 tsp salt
½ tsp parsley

Combine and Chill.

Bobbie Gordon

SEAFOOD ASPIC

Combine:
1 sm pkg lemon jello
1 cup boiling water

Stir to dissolve; cool.
Add:
1 cup chili sauce
1 cup shrimp or crab, drained
chopped celery; green pepper; water chestnuts. Serves 4

Virginia Allen

SALADE DELLA ROMAGNO

Mix wine vinegar & olive oil together; mix only, do not beat.

In wooden bowl put 2 heads leafed Romaine. Over every leaf sprinkle coarse grated Romagna cheese. Break 4 eggs boiled 2 minutes over cheesed lettuce. Sprinkle over all a finely chopped clove of garlic. Over all this put 2 cups diced toast. To vinegar & oil add fine grating of lemon peel & juice of ½ lemon. Toss all quickly and lightly and serve.

MOLDED POTATO SALAD

2 lb potatoes
1 cup celery sliced
½ cup green pepper chopped
2 tbs pimiento, chopped
¼ cup cold water
1 cup sweet pickle
3/4 cup mayonnaise
½ tsp salt
3 hard-boiled eggs, chopped
¼ cup oil & vinegar dressing
½ cup onion, chopped
¼ cup parsley, chopped
1 env. unflavored gelatin
1 cup sour cream
3/4 cup dill pickle
1 tsp sugar
Dash pepper
Parsley - Lettuce

Cook potatoes in boiling salted water until tender. Drain, peel & dice. While warm sprinkle with dressing, cool. Combine celery, green pepper, onion, parsley & pimientos. Soften gelatin in cold water and dissolve over low heat. Combine dissolved gelatin with our cream, mayonnaise, sugar, salt & pepper. Mix with chopped vegetables. Fold in potatoes & eggs. Turn into 6 cup mold. Chill until firm. Unmold onto lettuce-lined plate. Garnish with parsley. Makes 6-8 servings.

Georgia Farman

ORIENTAL CHICKEN SALAD

3 cup chicken, cooked, chopped
2½ tbsp soy sauce
1 tbsp onion, grated or juice
1 can pineapple, chunks & drained
3/4 cup almonds, slivered, toasted
1 cup mayonnaise
2 tbsp lemon juice
1 tbsp curry pwd
1 tbsp chutney, chopped
2 cups seedless grapes red or green
3/4 cup water chestnut sliced & drained

continued

Oriental Chicken Salad, continued

Mix mayonnaise, lemon juice, soy sauce, curry powder, onion juice & chutney. Combine chicken, celery, pineapple chunks, grapes & water chestnuts. Add mayonnaise mixture & toss gently. Refrigerate several hours or overnight. Just before serving toss with almonds. Serve on lettuce.
Variation: Turkey or 1½ cup each of shrimp & crab meat can be substituted for chicken.
Serves 8.

Rena Myers

MAKE-AHEAD ORIENTAL SALAD

1 17oz can English peas	1 14oz can bean sprouts, drain
1 12oz can white corn, drained	1 8oz can water chestnuts, drain
1 4oz jar pimiento drained, chop	1 lg bell pepper thinly sliced
1 lg onion, sliced	1 cup celery, sliced
1 cup sugar	1 cup veg. oil
½ cup vinegar	½ cup water
2 tbsp red wine, vinegar	1 tbsp soy sauce
	1 tsp dry mustard
½ tsp salt	½ tsp paprika
¼ tsp white pepper	1 clove garlic, crushed

combine vegetables in lg bowl & toss lightly. Combine remaining ingredients, stir well. Pour over vegetables, stir gently. Cover & chill overnight. Drain well. Serve salad with slotted spoon.

Mary Lutz

CRUNCHY TUNA SALAD

1 can tuna
1 tbsp chopped green pepper
2 tbsp chopped pimiento
1 tsp garlic vinegar
½ cup chopped onion
3 tbsp chopped ripe olives
½ cup mayonnaise
1 tsp light cream
1 3oz can Chinese noodles

Combine tune, onion, green pepper, olives, & pimiento. Blend together mayonnaise, vinegar, & cream until smooth; pour over tuna mixture & mix well. Chill. When ready to serve, add crisp noodles & mix lightly. Serve on crisp greens.

Lorraine Collen

FROZEN CRANBERRY SALAD

Combine & let soak overnight:
1 #2 can crushed pineapple
1 lb marshmallows

Also combine & let stand overnight:
1 lb ground cranberries
2 cups sugar

In morning combine the pineapple mixtures & fold in 1 pt whipping cream (whip stiffly). Put in molds or trays & freeze. This makes 3 trays full (the two cube wide size) or 24 servings.

May also be used as a dessert.

Lorraine Collen

FRUIT SALAD DRESSING

¼ cup sugar
½ tsp salt
3 tbsp vinegar
1½ tbsp flour
1 egg
3/4 cup unsweetened pineapple juice

Mix in order left to right, as you read. Cook over low heat. Keeps long time in refrigerator.

Helen Reiks

GREEN GODDESS SALAD DRESSING

2 cloves garlic, grated
1 tbsp onion juice
3 tbsp Tarragon vinegar
1 cup mayonnaise
Salt & pepper
3 tbsp anchovie paste
3 tbs grn onion tops, finely chopped
½ cup heavy sour cream
1/3 cup chop parsley

Marion Goodwin

FRENCH DRESSING
HOTEL DAVENPORT, SPOKANE

½ cup oil
1/3 cup Catsup
1 tsp salt
Juice of 1 lemon
¼ cup Tarragon vinegar
¼ cup sugar
1 tsp paprika
1 sm onion, grated

Marion Goodwin

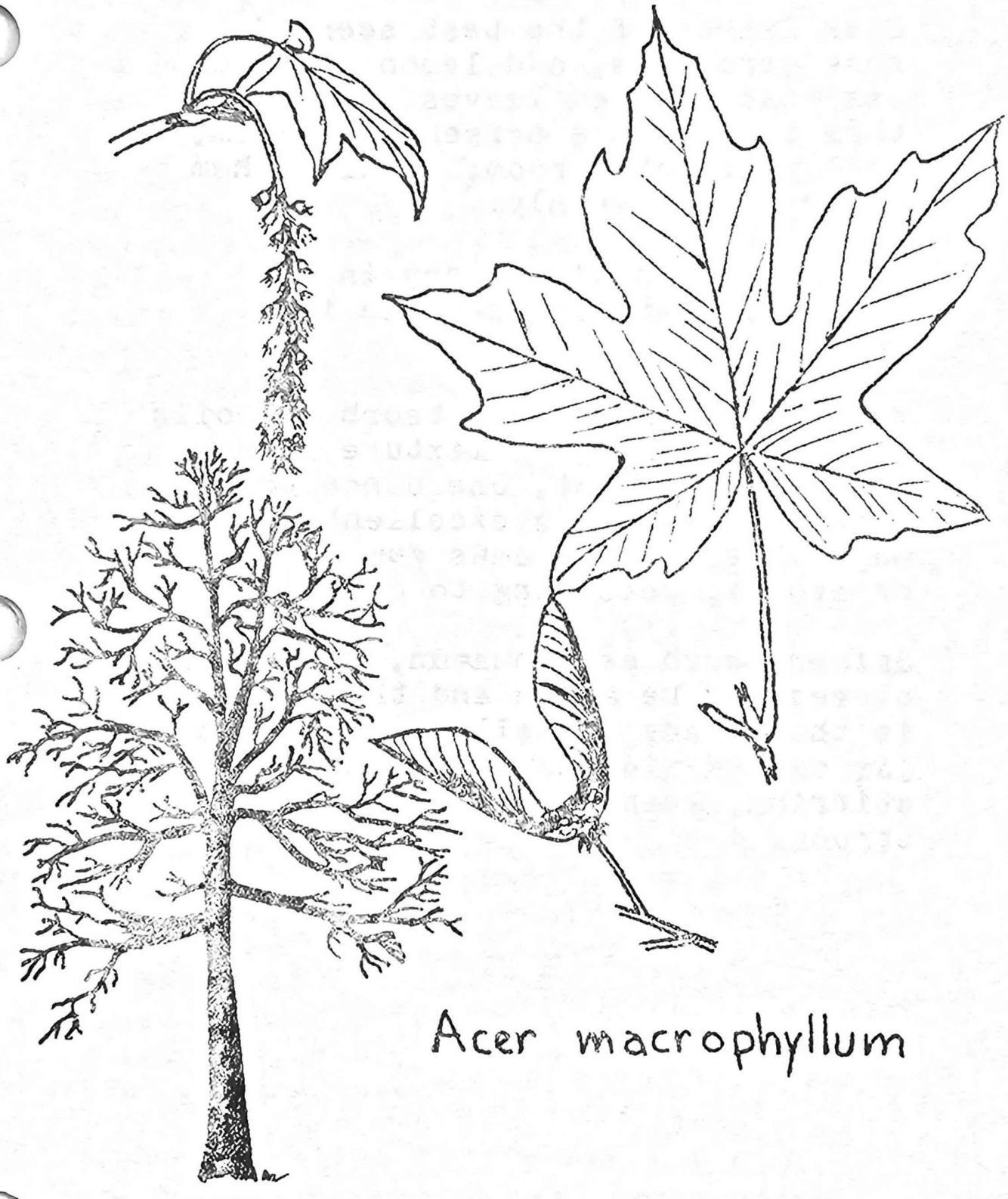
SLIM DRESSING

1 tbsp cornstarch
1 cup cold water
¼ cup catsup
½ tsp horseradish
1 clove garlic
½ tsp dry mustard
¼ cup vinegar
½ tsp paprika
½ tsp Worcestershire sauce

Bobbie Gordon

ROQUEFORT DRESSING

Mix together gently:
2 cups mayonnaise
1 tsp. seasoning salt
1 cup buttermilk
1 tbsp. lemon juice
¼ tsp. salt
1 tsp. worcestershire sauce
dash of Tabasco
¼ lb. grated Roquefort or Blue cheese



Acer macrophyllum

GERANIUM POTPOURRI

Pick leavês of the best scented rose geraniums, add lemon scented and mint scented leaves. Spread them to dry on a screen in a warm, well ventilated room, shaking them daily to dry evenly.

The leaves should be dry in a week and ready to assemble into potpourri.

A fixative agent to absorb the oils and to preserve the mixture is now added, orris root, one ounce to one quart of leaves is excellent. You may substitute calamus gum, benzoin or storax, according to directions.

Spices, such as cinnamon, nutmeg or cloves may be added and the mixture is then ready to mellow in a glass jar with a wide mouth, occasionally stirring, keeps the scent fresh and strong.

Pies & Pastries

ALL GOOD PIE

2 cups sugar
4 eggs, seperate
3/4 cup butter, melted
1 tsp cinnamon
1 tbsp flour
1 cup raisins
1 cup nuts
1 tbsp vinegar
1 tsp cloves

Cream egg yolks, sugar, spices, etc.; add nuts & beaten egg whites folded in last. Bake at 325° in unbaked crust for 45 minutes.

Almeda House

LEMON PIE

1 cup sugar
$\frac{1}{4}$ cup cornstarch
3 tbsp cold water
1 tsp lemon rind
2 tbsp milk
$1\frac{1}{4}$ cup water + 1 tbsp butter
6 tbsp lemon juice
3 egg yolks

Combine sugar, water & butter. Heat until sugar dissolves. Add cornstarch blended with cold water, cook slowly until clear, about 8 mins Add lemon juice & rind. Cook 2 mins slowly, add egg yolk with milk, bring to boil. Cool, pour into baked shell.

Meringue:
3 egg whites
1 tsp lemon juice
6 tbsp sugar

Beat egg whites fluffy but not dry. Add sugar gradually; add lemon juice last. Spread over filling, seal edges & brown peaks in 350° oven for 10 mins.

Ladies Business Club,
Palm Springs, California

IMPOSSIBLE FRENCH APPLE PIE

6 cups tart apples pared & sliced
3/4 cup milk
2 eggs
½ cup Bisquick
1¼ tsp cinnamon
¼ tsp nutmeg
2 tbsp butter, soften
1 cup sugar

STREUSEL:
1 cup Bisquick
½ cup brn sugar
½ cup chopped nuts
3 tbsp firm butter

Heat oven to 325°; grease 10" pie plate. Mix apples & spices, turn into pie plate. Beat remaining ingredients (except Streusel) smooth. Pour into pie plate. Sprinkle with Streusel. Bake 325° for 55-65 mins.
Streusel: Mix all ingredients together until crumbly.

Connie Twardowski

FRESH STRAWBERRY PIE

1 cup sugar
¼ cup cornstarch
Fresh berries
1 cup water
1 sm. box strawberry jello

Pile fresh strawberries in a baked pie shell, set aside. Mix in saucepan & cook until clear & thick; sugar, water cornstarch & jello. Pour jello mixture over berries. Double recipe for a "mile" high pie. Chill until firm.

Almeda House

AUDREY'S NEW YEAR'S EGG NOG PIE

Use your favorite pie crust recipe for 1 shell.

Filling:
Heat 2 cups Commercial eggnog in pan. Place 1 pkg KNOX gelatin into 3 tbsp cold water. Add Knox mixture to eggnog & stir until blended. Let cool. Add 1 tsp rum flavoring. WHIP ½ pint cream * until stiff. Fold into eggnog mixture. Pour into prepared shell, either baked or graham cracker crust. Decorate with green or red candies & Whipped Cream edging.*

* I use Cool Whip (1 cup).

Audrey Loomis

CUSTARD PUMPKIN PIE

3 eggs	2/3 cups sugar
2 tbsp bwn sugar	1 tsp cinnamon
1 tsp ginger	½ tsp salt
1½ cups pumpkin	1½ cups rich milk, (1 + scant)
3 tbsp butter, melted	

Beat eggs with fork until thoroughly mixed & strain; add sugar & spices & mix again. Fold in pumpkin, then milk & melted butter. Pour into an unbaked crust & bake 10 mins at 450° & reduce to 350° until filling is firm.

Mary Lutz

COFFEE TOFFEE PIE

Pastry Shell:
½ pkg pie crust mix (1 cup)
1 sq unsweetened chocolate, grated
¼ cup bwn sugar
3/4 cup walnuts, chopped
1 tsp vanilla
1 tbsp water

Filling:
½ cup butter, soft
1 sq unsweetened chololate, melted
3/4 cup sugar
2 tsp instant coffee
2 eggs

Coffee Topping:
2 cups heavy cream
½ cup pwd sugar
2 tsp instant coffee
Chocolate curls, use grate & have chocolate at room temp.

Preheat oven to 375°. In med. bowl, combine pie crust mis with brown sugar, walnuts & grated choc. Add 1 tbsp water & vanilla; mix well. Turn into 9" pie pan WELL GREASED. Press firmly against side & bottom. Bake 12 mins.
In small bowl, at med. speed, beat butter until creamy. Gradually add sugar, beat until light. Blend in melted choc. & 2 tsp instant coffee. Add 1 egg beat 5 mins add remaining egg & beat 5 mins longer. Turn filling into baked shell & refrigerate, covered overnight.
Next day, in large bowl, combine cream with 2 tsp instant coffee and pwd sugar. Refrigerate covered tightly for 1 hour. Take out and beat cream mixture until stiff. Decorate with choc. curls.

Georgia Farman

CHERRY CHEESE PIE

1 8oz pkg cream cheese, soften
1/3 cup Real lemon juice, (concentrate)
1 14oz can Eagle Brand milk
1 tsp vanilla
1 21oz Cherry Pie filling
1 9" graham or pastry pie shell

In lg bowl, beat cheese until fluffy. Gradually beat in milk until smooth. Stir in lemon juice & vanilla. Pour into prepared crust. Chill 3 hours or until set. Top with whipped cream, if desired. Keep refrigerated.

Eileen Gilk

CREAMY BAKED CHEESECAKE

1¼ cups graham cracker crumbs
2 8oz pkg cream cheese, soften
3 eggs
1/4 cup Real Lemon Juice
¼ cup sugar
1/3 cup butter, melted
1 14oz can Eagle Brand milk
1 8oz container sour cream
1 21oz can cherry pie filling

Preheat oven to 300°. Combine crumbs sugar & butter. Press on bottom of 9" springform pan. In mixer bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add eggs & Real Lemon; mix well. Pour into prepared pan. Bake 50-55 mins or until center is set; top with sour cream. Bake 5 mins longer. Cool. Chill. Top with pie filling. Keep refrigerated.

Eileen Gilk

RAISIN PIE

Make double pie crust.

Filling;
½ cup wt. sugar
2 cups raisins
1 cup water
½ cup bwn sugar
2 tbsp flour

Boil until thick then cool. Put in bottom crust & dot with butter & sprinkle with salt. Add top crust & bake at 375° for 30 minutes.

RUM PIE

½ cup day-old coffee
½ tbsp instant dry coffee
½lb marshmallows or 1 8oz pkg miniature
Vanilla
¼ cup rum
1 cup pecans, chopped
1 cup cream, whipped
5 oz Cool Whip
¼ cup shaved chocolate

Heat coffee, marshmallows & instant coffee in the top of double boiler until marshmallows melt. Remove & cool until slightly thickened. Add rum and vanilla. Whip cream & fold it with Cool Whip into coffee mixture. Fill pie shell & top with chopped peacans & shaved chocolate. Chill.

Bernice Peterson

YOGURT PIE

2 sm ctn fruit yogurt
1 baked pie shell
1 9oz Cool Whip

Mix yogurt & Cool Whip in bowl. Add ½ cup of fruit(same kind as yogurt used). Pour into pie crust. Put ½ cup fruit on top of pie. Chill several hours or overnight.

Mary Lutz

MANGO KEY LIME PIE

¼ cup lime juice
2 egg whites
1½ cups mango puree
2 egg yolks
1 can sweet cond. milk
1 graham cracker crust

Thoroughly mix lime juice, milk, egg yolks, mango puree. Beat egg whites, with dash of salt, to stiff peaks; fold into mixture. Turn into crumb pie shell; chill until firm.

Connie Twardowski

MAGICAL LEMON PIE

1 cup milk
3/4 cup lemon juice
½ cup buttermilk biscuit mix
1 cup sugar
1 tbsp grated lemon peel
4 eggs
¼ cup butter

In blender put milk, sugar, lemon juice, lemon peel, biscuit mix, eggs and butter. Blend for 2 mins. Pour batter into 10" pie plate. Bake at 350° for 40 mins until center of pie is set. Sprinkle sugar over the top and place under broiler to brown lightly. Cool and serve with whipped cream topping.

Sylvia Tufte

LEMON PIE

5 eggs, separate
1 tbsp grated lemon rind
1 tbsp butter
10 tbsp sugar
Pinch salt
1½ cups sugar
¼ cup lemon juice
4 tbsp cornstarch
1¼ cups boiling water

Continued

Lemon Pie, continued

Put yolks into a bowl, add the 1½ cups sugar, lemon juice, rind & cornstarch. Mix well & add a little boiling water. Combine mixture with remaining boiling water in top of double boiler. Cook & stir until thickened; add butter; cool. Put into baked 9" pie shell. Beat whites stiff but not dry with pinch of cream of tartar. Add 10 tbsp sugar & salt slowly while beating. Cover lemon custard & brown in hot oven.

Mary Lutz

LEMON CAKE PIE

Sift together 1 cup sugar & 2 tbsp flour. Cream with butter size of walnut & add 1 tbsp water, beaten yolks of 2 eggs. Add 1 cup milk gradually. Mix well & add grated rind & juice of 1 lemon. Beat whites of 2 eggs stiff & add to mixture. Put in unbaked pie shell & bake slowly at 325° for 45-50 mins. Dust with powdered sugar if desired.

Mary Lutz

INDIVIDUAL DATE PIES

2 eggs beaten
14 walnuts
½ cup melted butter
1 cup dates, chopped
1 cup sugar

Bake in individual pie shells. Serve with whipped cream.

Mary Lutz

RITZ CRACKER PIE

3 egg whites, (meringue)
14 Ritz Crackers, crushed
1 cup sugar
½ tsp Baking Pwd
2/3 cup walnuts

Fold into meringue.
Bake in greased pie tin at 325° for 30 minutes. Serve plain, with whipped cream, crushed berries or other fruit.

Mary Lutz

PECAN PIE

3 eggs
1/3 tsp salt
1/3 cup melted margarine
1 unbaked pie shell
2/3 cup sugar
1 cup dk Karo
1 tsp vanilla
1 cup pecans

Beat eggs, sugar, salt until sugar is dissolved. Add remaining ingredients. Bake at 350° for 40-50 minutes (until knife comes out clean).

Virginia Allen

OLD-FASHIONED MANGO PIE

3 cups mangoes thinly sliced
¼ cup mango, slightly un-ripe

Place the above in a baking container
Spread with sugar, if desired.
Sprinkle with 1 tsp lime juice and a dash of nutmeg; dot with butter.
Bake for 45 mins.

Connie Twardowski

CAVIAR PIE

6 eggs, hard-boiled
1 onion, chopped
1 pt sour cream
¼ lb butter, softened
8oz lumpfish caviar

Combine eggs, butter; spread on bottom of pie plate. Layer chopped onion atop egg mixture. Before serving, add a layer of caviar, & then a layer of sour cream. Caviar "bleeds" if it sits very long. Serve on toasted party-rye bread or on crackers.

Connie Twardowski

BUTTERMILK RAISIN PIE

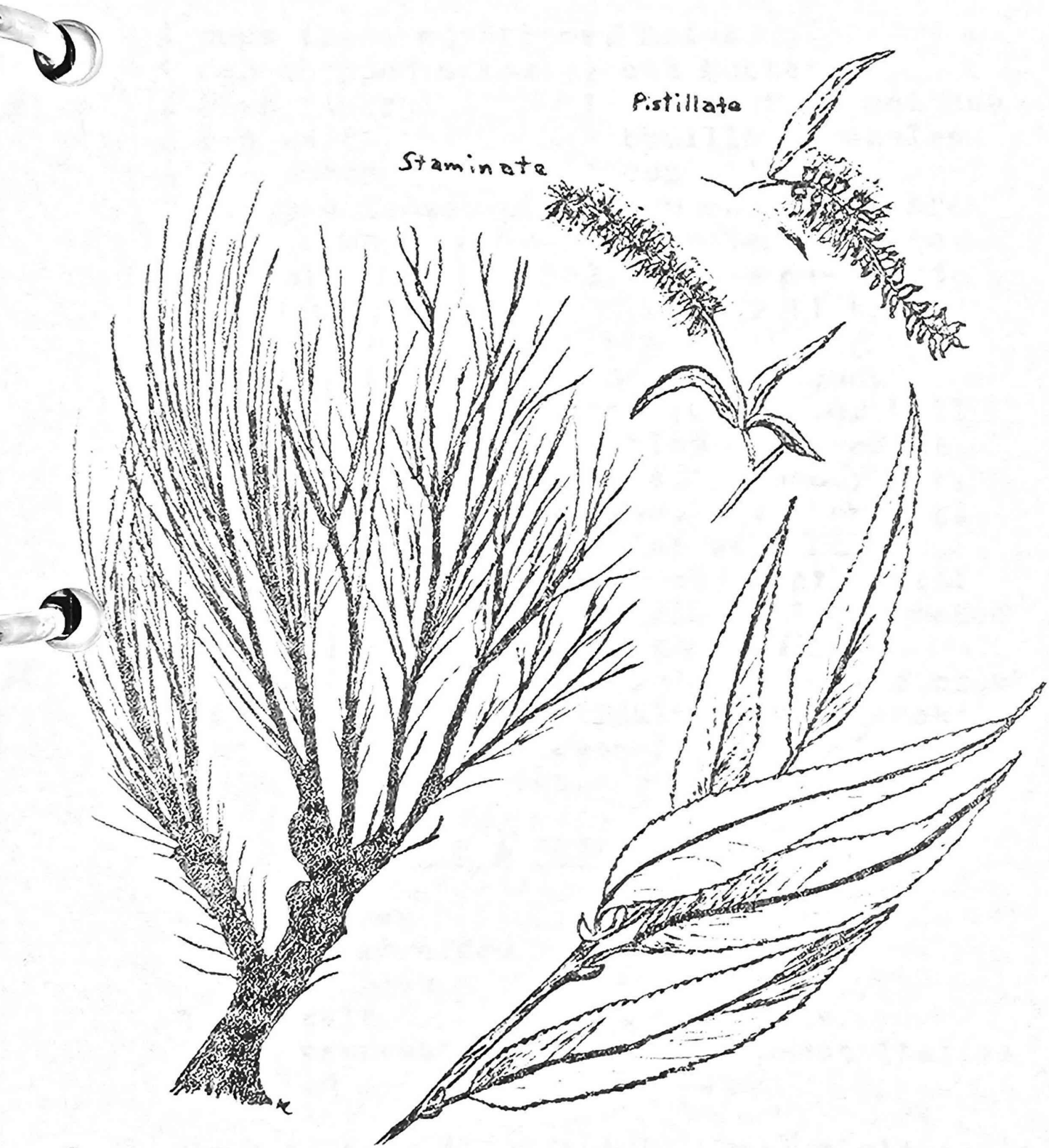
Prepare 1 baked pie crust.

Mix the following in double boiler until thick:

3 egg yolks
4 tbsp flour
2 tbsp butter
½ cup raisins
2 cups buttermilk
3/4 cup sugar
1 tsp vanilla

Cool a little & pour into baked shell. Make meringue of the three egg whites. Top pie & brown under broiler.

Jo Martin



Salix lasiandra

ASPARAGUS BAKE

4 cups fresh mushrooms, halved
1 cup chopped onion
2 tbsp flour
½ tsp salt
½ tsp nutmeg
2 8oz pkg frozen cut asparagus, cook & drained
1 tbsp butter melted
¼ cup butter
1 tsp instant chicken bouillon granules
1 cup milk
¼ cup chop pimiento
1½ tsp lemon juice
3/4 cup soft bread crumbs (1 slice)

In saucepan cook mushrooms & onions, covered, in ¼ cup butter 10 min. or till tender. Remove vegetables & set aside, leaving butter in skillet. Blend flour, chicken bouillon granules, salt, nutmeg, & dash pepper into skillet with butter. Slowly add milk stirring constantly till bubbly. Stir in mushrooms & onion, cooked asparagus, pimiento, & lemon juice. Pour into a 1½ qt casserole. Combine crumbs & melted butter. Sprinkle on top. Bake uncovered, in 350° oven 35-40 minutes. Yield: 8-10 servings.

CABBAGE & POTATO HOT DISH

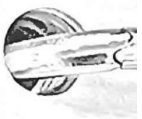
4-5 potatoes
4-5 cups shredded raw cabbage
1 tsp salt
¼ cup parmesan grated
1 onion
2 tbsp butter
¼ tsp pepper
3/4 cup water
1-1½ lbs sweet Italian sausage

Cook sausage & set aside. Peel & slice potatoes. Put in bottom of baking dish. Cover with sliced onion, then layer with cabbage. Place water in saucepan, bring to boil, add butter, salt & pepper. Pour over cabbage. Arrange sausage over cabbage. Sprinkle parmesan cheese over top. Cover and bake at 375° for 25-35 minutes or until vegetables are tender.

Joyce Pettit

POTATO CAKES FILLED WITH VEGETABLES

2 lb potatoes (6)
2 eggs
1/8 tsp nutmeg
1 egg, beaten
6 tbsp butter
Salt & pepper
1 cup mirepoix of vegetables (recipe follows)



Peel & cut the potatoes into quarters Boil in salted water until tender. Drain & place the pan in a hot oven for a few moments to remove excess moisture. Mash the potatoes well. Then return the pan to the stove & stir a few moments in order to get rid of more moisture. Let potatoes cool a bit. Place potatoes in an electric mixer & blend in the butter, whole eggs, salt, pepper & nutmeg. Shape into 16 balls & allow to cool. When the balls are cool flatten each into a thick little round patty. Place 8 on a greased baking sheet & put 2 tbsp of the mirepoix in the center of each. Place the second patty on top of the first & press together. Brush with the beaten egg & bake in a 375° oven for 15 to 20 min. or until golden & hot. Serves 8.

Mirepoix of Vegetables

2 cloves garlic, crushed
2 cups chopped yellow onion
2 tsp Herb Blend, (recipe follow)
1 cup diced celery
1 cup diced carrot
1 tsp peanut oil
2 oz dry sherry

Saute the garlic, celery, carrot & onion in the oil for a few min. Add the Herb Blend & saute until the vegetables are not quite tender. Deglaze the pan by adding the sherry & stirring it with a wooden spoon

continued

Mirepoix of Vegetables, continued

until the brown glaze formed on the bottom of the pan is liquefied. Cool & refrigerate. Makes 3 cups.

Herb Blend

1 tsp pepper
½ tsp oregano
3 bay leaves
¼ tsp each marjoram - savory - basil - thyme - rosemary

With each of these herbs whole leaves, dried, work best.

Crush all the ingredients together with your fingers & store in a tightly capped jar. No need to refrigerate. Use in any way you like for a little extra flavor in your cooking. Makes 3 tablespoons.

STUFFED FRESH MUSHROOMS

Wash small or medium size mushrooms, remove stems, put tops in lemon juice to keep them white. Stuff each mushroom top with cream cheese mashed together with a little bit of milk & finely chopped onion. Sprinkle with a bit of paprika & top off with a bit of pimiento or green pepper.
Note: can use moistened minced dry onion.

Connie Twardowski

SWEET POTATOES & CASHEWS

½ cup brown sugar
½ tsp salt
2 lb sweet potato cook, peel & cut crosswise thick
1/3 cup cashews
¼ tsp ginger
1 8oz can peaches, sliced, drain
3 tbsp butter

Combine brown sugar, cashews, salt & ginger. In a 6x10 dish layer half the sweet potatoes, half the peach slices

continued

Sweet Potatoes & Cashews, continued

and half the brown sugar mixture. Repeat layers. Dot with butter. Bake, covered, in 350° oven for 30 min. Uncover & bake mixture 10 min. more. Spoon brown sugar syrup over potatoes before serving. Yield: 6-8 servings.

YUMMY POTATOES

1 (11oz) can cond. cr. of chicken soup
1½ cup shredded cheese
1 cup sour cream
6 med. potatoes, sliced

Combine cream of chicken soup & 1 cup shredded cheddar cheese in saucepan. Heat over med-low heat, stirring to prevent scorching. Add sour cream. Mix thoroughly. Place potatoes in casserole. Pour soup mixture over. Top with remaining cheese. Bake at 350° for 30 min. or until heated through. Makes 6 servings.
Note: Mixture may be preassembled & refrigerated day before. If so; add 5-10 minutes baking time.

Mary Kohl

QUICK & EASY GREEN BEANS

Put drained canned cut Green Beans in a casserole. Add a can of condensed Cream of Chicken Soup and a few tbsp. of chopped pimentos. Cover with crushed potato chips & bake in moderate oven about 20 mins.

RED CABBAGE & APPLE

1 2½ lb. red cabbage
3/4 cup boiling water
3 lg. cooking apples - sliced, pared, and cored
3 tbsp. melted margarine
¼ cup vinegar
1½ tsp. flour
2 tsp salt
¼ cup brown sugar - packed speck of pepper

Cut cabbage in medium fine shred. Add water & cook covered 10 mins. or until tender. Add remaining ingredients which have been well - mixed. Heat - NOT COOK. Makes 6 servings.

For 2 people use 1 lb. cabbage, 3 sm. apples & half the ingredients.

OVEN-FRIED VEGETABLES

1 lb. eggplant or Zucchini or partially ripe tomatoes
½ cup fine dry bread or cracker crumbs
¼ cup grated Parmesan Cheese
¼ cup Mayonnaïse

Cut vegetables into ½ inch thick slices. Mix crumbs & cheese. Add salt & pepper to taste, if you want to. Spread Mayonnaise generously on each side of vegetable slices. Then, coat with crumb mixture. Bake at 425° oven, turning once, 15 mins. or until browned and tender. Makes 4 to 6 servings.
I put my slices on a rack in pan.

GREEN VEGETABLES MIXED

1 10oz pkg frozen peas
1 10oz pkg frozen lima beans
1 10oz pkg frozen green beans

Cook as directed on pkgs. & drain. Serve hot with butter or Special Sauce as follows:

3/4 cup mayonnaise
½ med. onion, chop
1 tsp Worcestershire sauce
Dash of garlic salt
Dash Tabasco sauce
2 eggs, hard-boil & chop
Juice of ½ lemon
½ tsp mustard

Connie Twardowski

MUSHROOM PILAF

½ cup butter
1 can cond. onion soup
½ lb fresh mushroom, slice
1½ cup rice
1 can cond. beef consomme
1½ cup shredded cheedar cheese

Melt butter in a 2 qt casserole; stir in rice to coat grains with butter. Add soups & mushrooms; mix well. Cover & let bake at 325° for about 55 min. or until rice is tender & liquid is absorbed. Stir occasionally during baking. Remove & return to oven for additional 5 min with cheese topping without lid.

Doris Sherrill

GOLDEN CREAMED POTATOES

Cook 12 sm. new potatoes. Heat together 1 can Cream of Chicken Soup, ¼ cup milk & 1 cup of cooked green peas. When the potatoes are tender, drain and pour on the rich, creamy sauce, delicately flavored with Campbell's own tender chicken. 6 servings.

POTATO PANCAKES

2 cups finely grated raw potatoes, well drained
¼ cup milk
2 eggs, well beaten
¼ cup Bisquick
1¼ tsp. salt
Mix all ingredients together. Drop by tbspful into ¼ inch hot fat in skillet. Saute about 3 min. on each side - turning only when golden brown. Makes 18.

SCALLOPED CORN

¼ cup onion flakes
2 cans whole Kernel Corn
1 can Cream-style Corn
1 can Mushroom Soup
½ can milk
about 12 Soda Crackers
4 hard boiled eggs

Drain whole Kernel Corn & blend with Cream-style Corn. Break up crackers & chop eggs in sm. bits. Add to corn & stir in soup & milk into the mixture. Add onion flakes. Also, add salt & pepper to taste. Bake at 350° until bubbly - about 30 mins.

GREEN BEAN CASSEROLE

1 can French Style Green Beans, drained
1 can Mushroom Soup
5 oz. can sliced Mushrooms
5 oz. jar Bacon & Cheese Spread
1 pkg. Frozen Fried Onion Rings or ½ pkg. Onion Soup Mix
3 slices Bacon

Mix sauce - Soup, mushrooms & cheese spread. (I heat over low heat til cheese is melted). Pour over beans Put onion slices & bacon on top. Bake at 325° for 30 mins. This makes a lot of sauce so I usually use 2 cans of beans

but DO NOT DOUBLE THE OTHER INGREDIENTS.

BROCCOLI CASSEROLE

2 pkg. chopped frozen Broccoli
1 stick margarine
1 pkg. Kraft Nippy Cheese
1 cup Ritz Cheese crackers - crushed

Cook & drain Broccoli. Melt butter & cheese. Layer ingredients. Bake 350° oven, 20 to 30 mins., uncovered. Serves 4 to 6.

CHEDDARY SCALLOPED POTATOES

2 tbsp margarine
1 sm onion, slice
1 can Broccoli Cheese Soup
1/3 cup milk
1/8 tsp pepper
4 med potatoes, cook, slice

In skillet over med. heat, in hot margarine, cook onion until tender. Stir in soup, milk & pepper. Heat to boiling. Add potatoes. Reduce heat to low. Cover; simmer 5 min. or until hot & bubbling, stirring occasionally. Garnish with sage if desired.
4 servings. Recipe may be doubled.

CLASSIC GREEN BEAN BAKE

1 can Cream of Mushroom Soup
½ cup milk
1 tsp soy sauce
Dash pepper
2 9oz pkg frozen cut green beans, cook & drain
1 2.8oz can French fried onions

In 1½ qt casserole, combine soup, milk, soy sauce & pepper. Add beans & ½ can of the onions.
Conventional: Bake at 350° 25 min. or until hot & bubbling; stir. Top with remaining onions. Bake 5 min. more.
Microwave: Cover with lid; microwave on HIGH 7 min. or until hot & bubbling, stirring halfway through heating. Top with remaining onions. Microwave, uncovered, 1 min. more.
Serves 6. Recipe may be doubled.

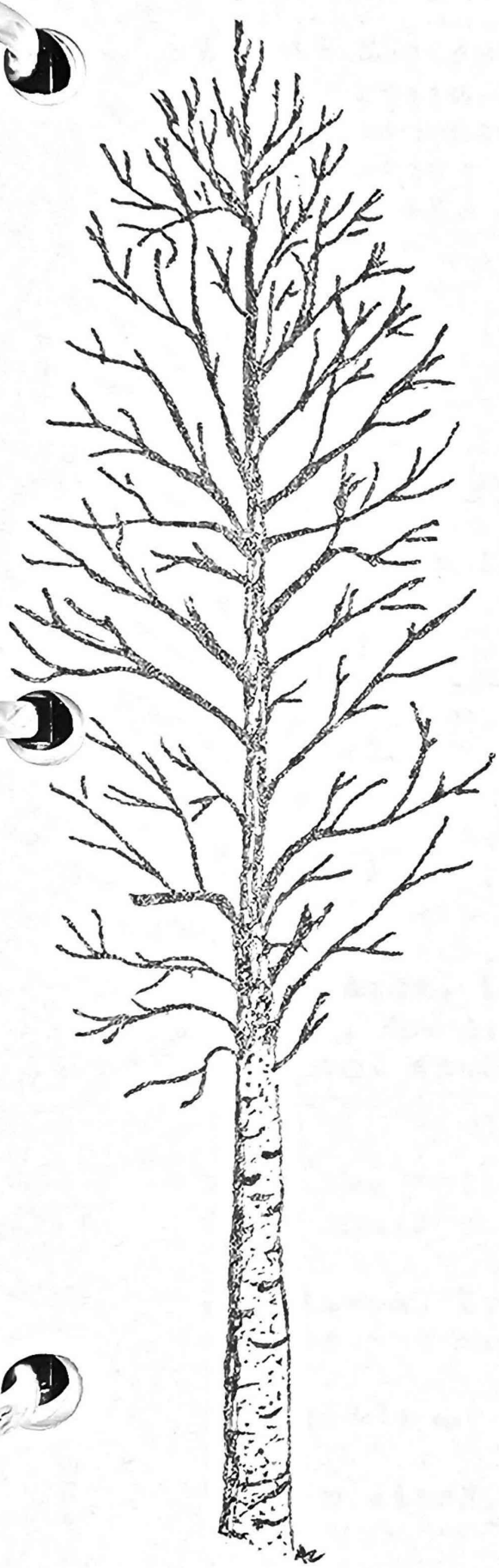
L-10

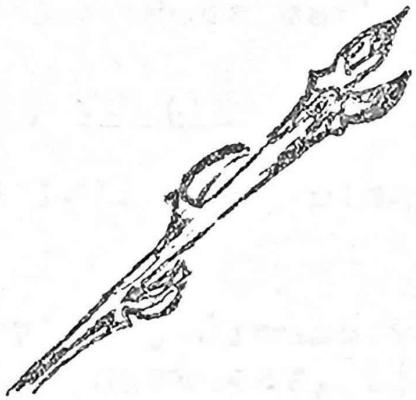
ZUCCHINI HAM CASSEROLE

2 cups zucchini, chopped
1/3 cup parmesan cheese, grated
1 tomato, chopped
1 onion, chopped
1 cup ham, chopped or bacon bits

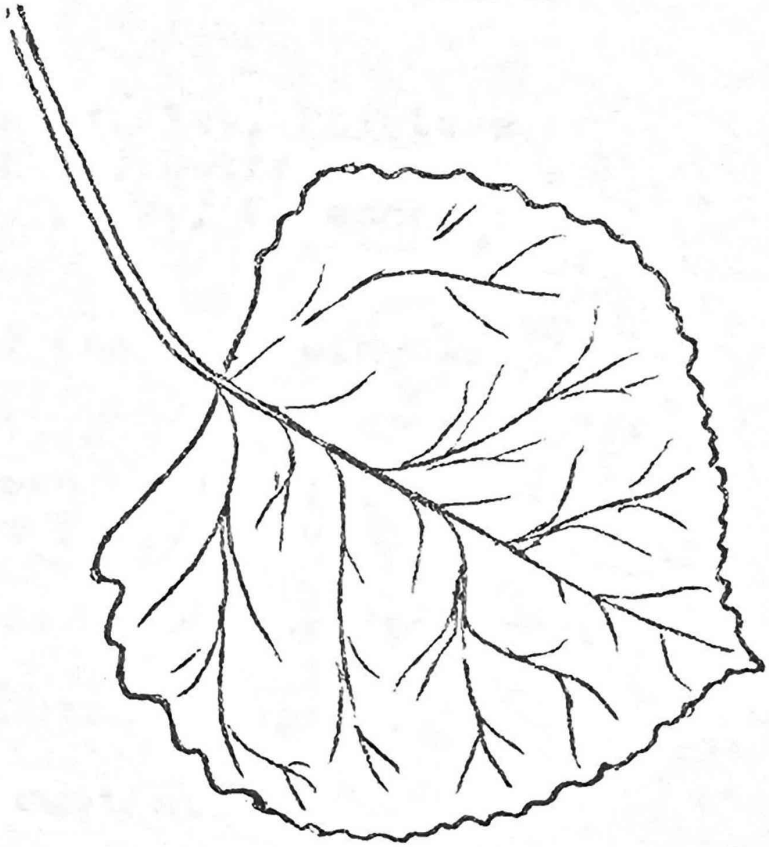
Butter a casserole dish & put in all ingredients mixed together.
Combine & pour over top of mixture;
1 cup bisquick
1 cup milk
3 eggs

Eileen Gilk





Populus tremuloides



Miscellaneous

HOME RECIPE FOR HOUSE PLANTS

1 tbsp Saltpeter
1 tbsp Epsom Salts
1 tbsp Ammonia (household)
1 tsp Baking Powder
1 gal water

Mix together and use small amount once a week for beautiful plants.

Rose Harbin

POISONOUS CULTIVATED PLANTS

Any part of the following plants is poisonous:

Monkshood, Amaryllis, Jimson weed, Bracken fern, Elephant ear, Lily-of-the Valley, Rhododendron, Skimmia and Mountain laurel.

The foliage or leaves of these plants are poison:

Delphinium, Larkspur, Ivy, Foxglove, Kalmia, Burning bush, Buttercup, Lobelia, Rhubarb, Tansy, Oleander and Yew.

Only the bulbs of the following are Poisonous:

Narcissus, Cyclamen, Daffodil, Fall crocus and Spider lily.

The seeds of these plants are poisonous:

Four o'clock, Laburnum, Lupine,

continued

Poisonous Cultivated Plants, cont.

Scotch broom, Sweet pea, Pinks, and Blue bonnet.

The juice of euphorbia, the sprouts on potatoes, the roots of hellebore, the berries of holly, daphne mezereum nightshade, and red elderberry are all poisonous.

There is no reason to stop growing these plants, but precautions should be taken. Tell children not to chew on leaves or stems of plants, and store bulbs where children cannot get to them.

THE VARIED USES OF LEMON (1907)

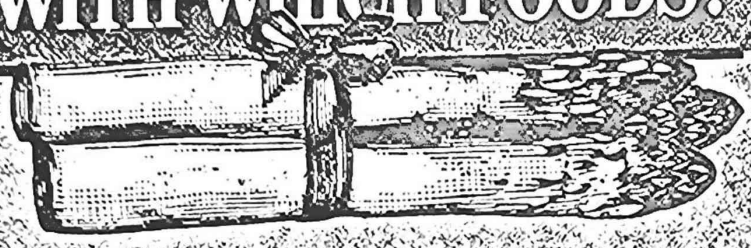
The uses for lemons are so varied and so valuable that no one can overlook them. Among these uses: a teaspoon of lemon juice in a cup of black coffee will drive away a headache. But if, on rising, the juice of a half-lemon be squeezed into very hot water and drank with no sugar, there will be no headache to drive away. A slice of lemon rubbed on the temples and back of the neck will also cure a headache. Lemon juice rubbed on the skin at night will whiten & soften its texture. A paste make of magnesia and lemon juice will bleach the face and hands when applied to them. A fine manicure acid is made from a teaspoon lemon juice in a cup of warm water. It will whiten discolored & stained nails. Lemon juice in water will loosen the tartar that accumulates on the teeth.

continued

Varied Uses of Lemon, continued

It also makes the breath sweet. A slice of lemon rubbed over tan shoes which are then wiped off with a soft rag will remove black stains from their surface.

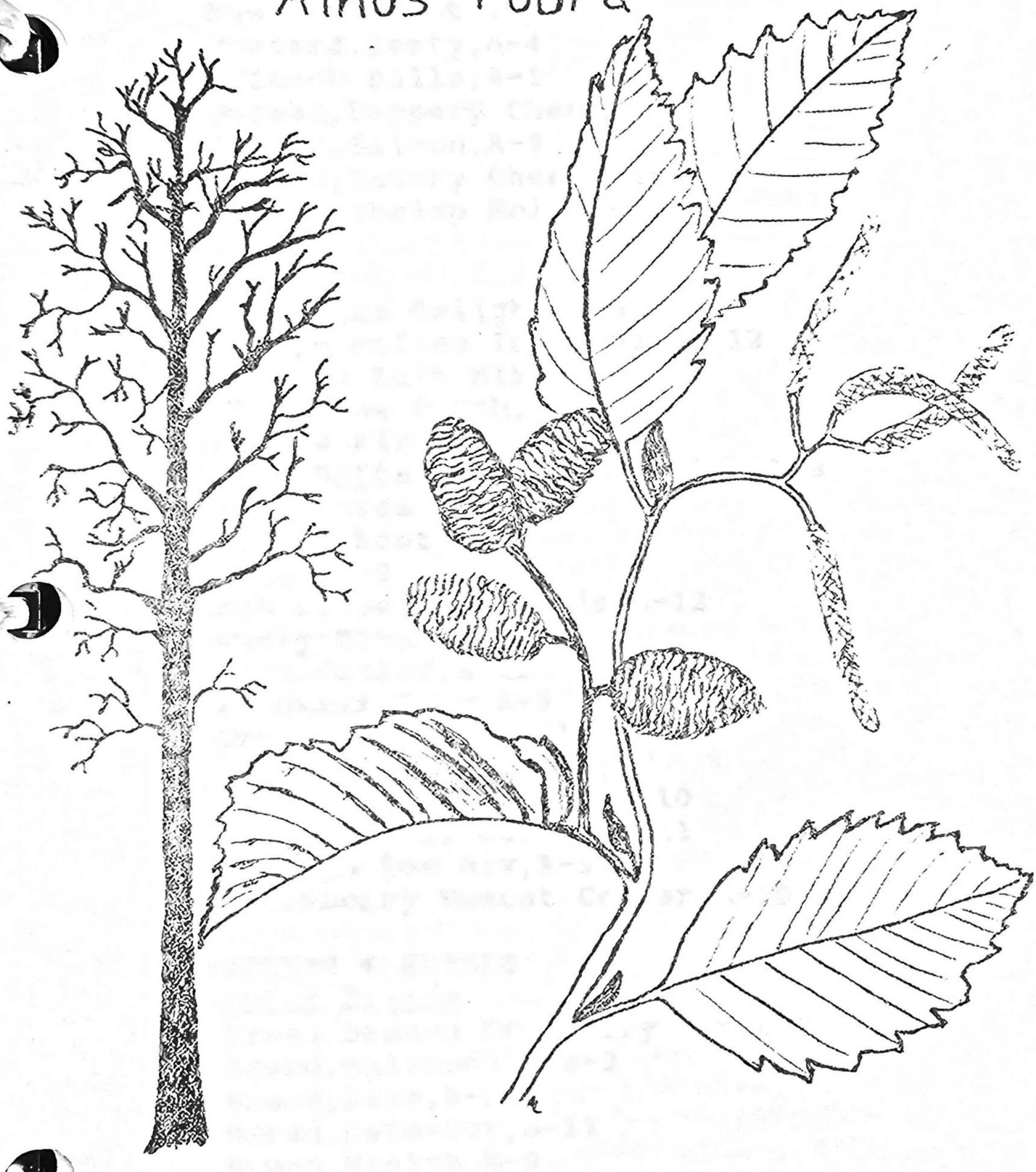
WHICH HERBS GO BEST WITH WHICH FOODS?



Asparagus	chives, sage, tarragon, thyme
Beans	cumin, sage, savory, thyme, onion, oregano, clove, mint
Broccoli	basil, garlic, dill, tarragon, thyme, marjoram
Cabbage	basil, dill, cayenne pepper, sage, marjoram
Carrots	anise, chives, basil, clove, cumin, ginger
Cauliflower	caraway, cumin, savory, parsley, tarragon
Corn	chervil, sage, thyme, mint, saffron
Eggplant	dill, garlic, marjoram, onion, parsley, sage
Mushrooms	coriander, rosemary, thyme, tarragon
Parsnips	marjoram, parsley, thyme, basil
Peas	caraway, savory, thyme, chervil, tarragon
Potatoes	paprika, thyme, dill, chives, basil, oregano
Spinach	basil, chives, rosemary, dill, thyme
Squash	caraway, cinnamon, dill, rosemary, thyme
Tomatoes	bay leaf, chives, coriander, dill, tarragon, basil
Rice	basil, fennel, saffron, tarragon, thyme
Stuffing	sage, garlic, rosemary, thyme, parsley, marjoram
Beef	basil, bay leaf, caraway, garlic, ginger, marjoram
Chicken	tarragon, bay leaf, sage, thyme, rosemary
Fish	dill, savory, basil, fennel, ginger, saffron, rosemary
Pork	anise, ginger, dill, garlic, oregano, sage, thyme
Turkey	garlic, marjoram, oregano, rosemary, thyme
Sweets	mint, rosemary, fruit sage, lemon balm, lemon verbena, angelica. □

DRY/FRESH HERB RATIO: 1 tablespoon of *dried* herbs = 3 tablespoons of *fresh* herbs. (Use 1 teaspoon of fresh herbs per serving, or season to taste.)

Alnus rubra



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1993

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30	31					

FEBRUARY

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28						

MARCH

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OCTOBER

S	M	T	W	T	F	S
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
31						

NOVEMBER

S	M	T	W	T	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30				

DECEMBER

S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

K&M Company
TORRANCE, CA 90503
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